



VIGNEDILEO

The vineyards of the winery Vignedileo are found in Staffolo Italy, 40 km south west of Ancona. The original name Tre Castelli, or the three castles, was an obvious choice for the Palpacelli family, as their vineyards were spread between three ancient castles in the heart of the Verdicchio dei Castelli de Jesi region. The local climate is particularly favorable to the maturation of grapes assigned to the production of Verdicchio wines.

The company story began three generations ago, when the grandparents of Emanuele and Gianfilippo Palpacelli began to produce their own wine using grapes from their private vineyard and traditional family techniques. Then in 1990, Leonardo Palpacelli, father of Emanuele and Gianfilippo, created the Tre Castelli trademark that the company still owns today.

Leonardo was immediately very successful in selling his bottled wines, so he decided to invest in the company, creating new vineyards to help satisfy the numerous requests he began to receive from his clients.

In 2000 the company was passed on to Leonardo's two sons, Emanuele and Gianfilippo, who created the Vignedileo trademark in memory of their deceased father.

The company is now a dynamic and modern reality, busy in the production and distribution of D.O.C. and I.G.T. wines alike. Continuing the expansion Leonardo began in the 90's, Vignedileo now offers a variety of both red and white wines while continuing to pursue their passion for producing the highest quality Verdicchio wine Italy has to offer.

Having created wines which are appreciated the world over, Emanuele and Gianfilippo remain unsatisfied as they continue to strive toward a continually improving product. This involves intense agronomic experimentation, continuous care of their vineyards and use of the most modern and advanced techniques on growing and vinification.

SANGIOVESE

REGION: Marche

WINEMAKER: Emanuele and Gianfilippo Palpacelli

GRAPE TYPE: 100% Sangiovese

COLOR: Ruby red

BOUQUET: Plum and spices

TASTE: Well balanced with layers of blackberry jam

FOOD: Ideal with grilled meats, pork and pasta dishes

SERVE: 68° F (20° C)

