



Awaken your senses

COME AND VISIT US



Le Marche, is an Italian region that never ends to surprise.

Rich in culture, traditions and positive life styles.

Based on quiet small communities, often in medieval castles on top of the hills, that used to be a protection of the territory and values.

Hills and valleys are perpendicular to the Adriatic sea which favor a particular microclimate.

Thanks to the mix of clay and limestone soil and the sea breezes that rise through the valleys, the "Verdicchio dei Castelli di Jesi" wine has found its true habitat, inimitable elsewhere.

ABOUT US

Our vineyards, with their stunning views over the gentle hills of the "Castelli di Jesi", tell the story of our family's history over the generations: a story of sacrifice, of good harvests and of others not so good; of hard work under the sun and under the rain, because wine begins, first of all, in the vineyards: tending vine by vine, shoot by shoot and grape by grape.

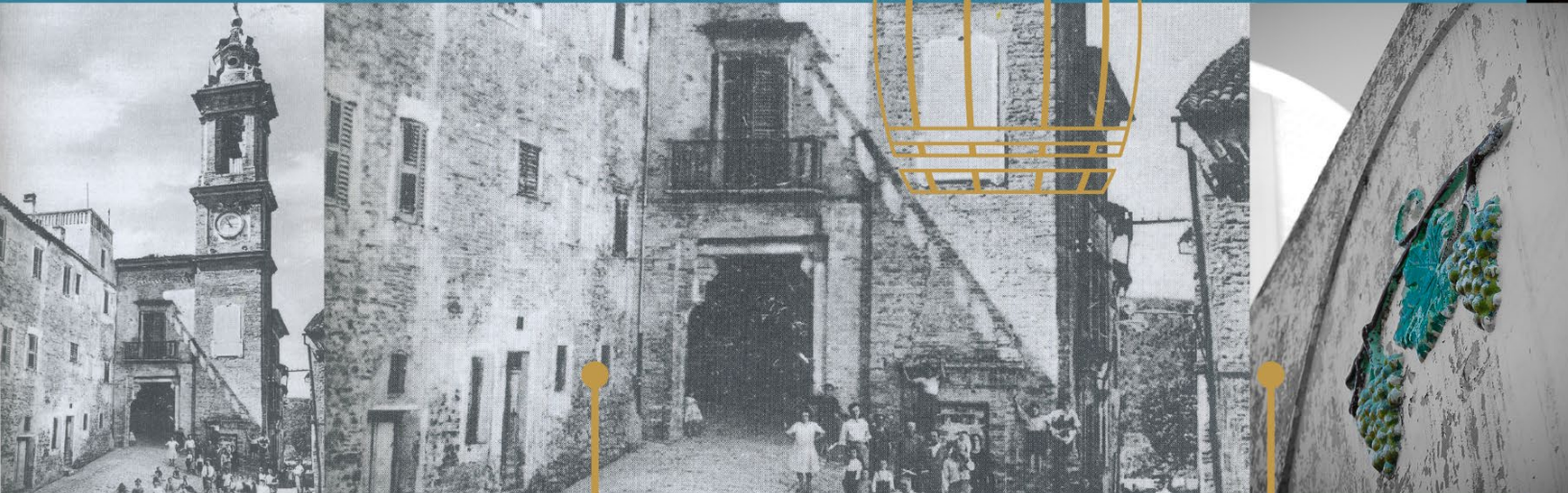
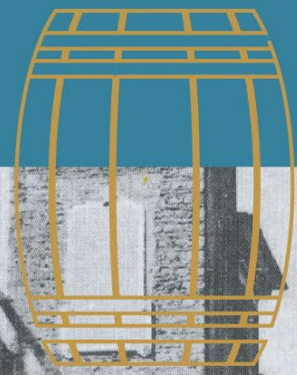
*This is the philosophy that, first my grandparents, and then my parents have passed down to me. In short, **producing wine is a life choice. It is not a job.***

Creating a wine, shaping it with all your knowledge and passion, giving it a part of yourself and giving life to hopes and expectations. All this is hidden in its own special world and it all starts from a long way away: having the wisdom to choose the right soil, the correct variety of vine, watching it grow, honouring it and caring for it in order to finally pick its fruit, being passionate about this world in which roots merge with earth and earth with roots in order to create something special, something of your own.

Maurizio Cecchi



VIGNAMATO



'50

'92

In the early 1950s the land was given to Amato and his wife Maria, passionate winegrowers. They started their winery, promoting and selling the wine that they produced in the farmhouse that came with the land.

*In 1992 Maurizio and his wife Serenella created a new project: "**Vignamato**". They were convinced that to grow and progress you have to be open to change.*

'00

Today

In this decade took place the entry of the fourth Vignamato's generation into management company: Andrea, since 2008 deals with foreign production and commercial development, Alessandra to the accounting aspect.

The company produces and bottles around 170000 bottles, of which over 40% are exported abroad with the aim of bringing the export quota to 75% within the next 5 years.

OUR PHILOSOPHY

Our vineyards, with their breathtaking view of the rolling hills of the “Castelli di Jesi”, for generations they have been telling the story of our family, the story of sacrifices, good and less bad harvests, under the sun and rain, hard work.

A wine is made first of all in the vineyard, vine by vine, branch by branch, bunch per bunch.

This is the philosophy that my grandparents first and then my parents have handed down... in a few words a winemaker is:

"A choice of life, not a profession"

It hides its whole world: creating a wine, shaping it with your knowledge and passion, give them part of yourself, animate them with hopes and expectations.

It starts from very far.

The foresight to choose the land, the type of vine, see it grow, honor it and take care of it, and then reap its fruits, get passionate about this world, indelibly blend the roots with the earth to create something special, something yours.

today



*from
our rich Italian soil
we grow the best
grapes*



VIGNAMATO

The winery and the vines

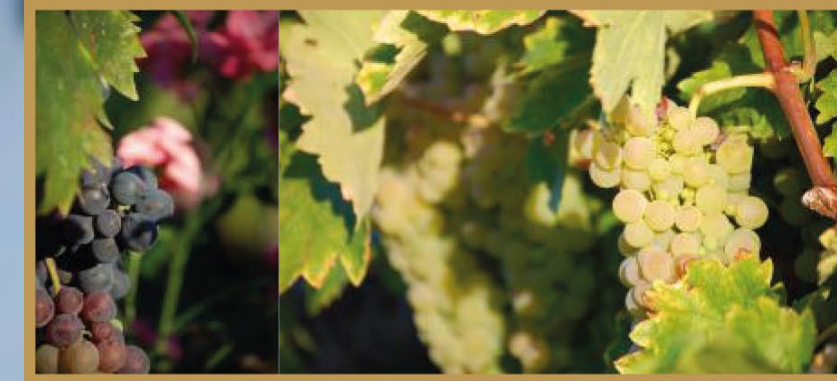
The winery employs the latest technology to enhance the characteristics of vineyards typical of our territory.

They use vessels to keep the various types of products separated, depending on the characteristics of each vineyard (altitude, exposure, nature of the soil, clone, type of variety, harvest season, etc...)

Currently the company's vineyard area is over 27 hectares distributed over 8 distinct plots with unique characteristics, respecting and enhancing the terroir and vines.

Sustainable viticulture today is an integral part of our production philosophy.

Minimization of interventions and external inputs both in the vineyard and in the cellar allows to maximize the "terroir" and the ability of expression of each individual vineyard.





*...our garden is
our vineyard...*



Why choose Verdicchio?

It is versatile, finds its place next to dishes with very different characteristics and manages to enhance preparations ranging from appetizers to desserts.

It is a long-lived wine by nature, the crus improve with time, thanks to its soul robust and with its marked acidity.

It is the king of Italian white wines, among the largest white wines in the world and the most awarded in Italy.

Many sommeliers define it as the "Barolo of white wines".

It is produced in the heart of Marche region

Region elected as the second most beautiful resort in the world for 2020 according to Lonely Planet magazine.





WHY CHOOSE VIGNAMATO?

Every our wine tells the history of our family that has worked four generations with dedication and commitment in the world of wine.

Our wines are the story of ourselves, from traditions linked to our origins, to the values handed down that we keep with us every day.

Our vineyard is our garden... we consider our vines as something unique and precious that has been given to us on loan.

Our task is to best preserve this gift, keeping the perfect balance between the times of nature and times of man.

Through the integration of innovation and tradition, technology and love for the land, we try to promote agriculture that contributes spreading a sustainable lifestyle.

Being a united family, leads us to be flexible and available to our customers, creating with them a synergy that allows us to grow together and achieve positive results in a short time on the market.

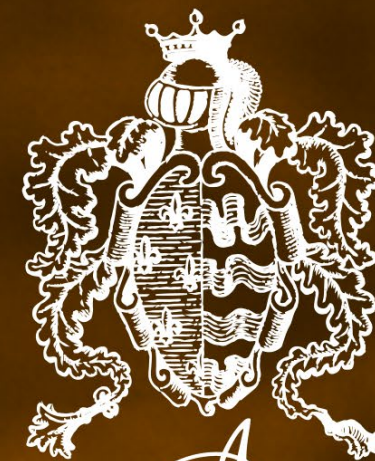


“*San Paolo
di Jesi*”



VIGNAMATO

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