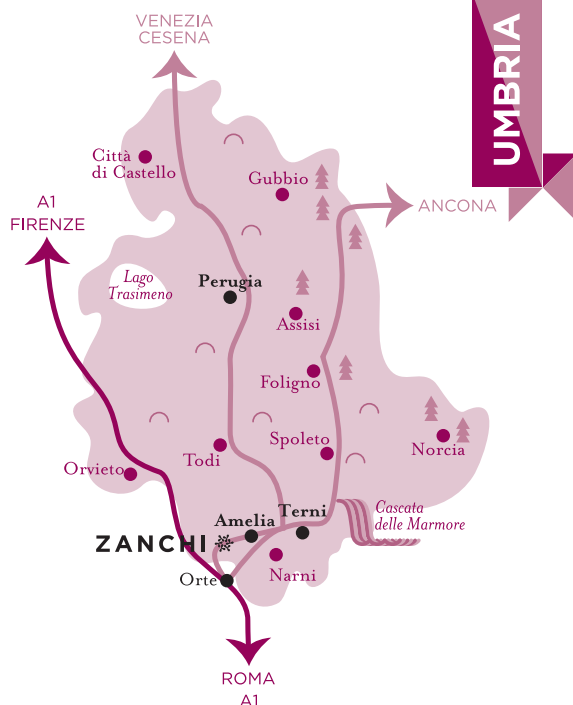


For forty years now, the Zanchi family has been crafting high-quality wines in Amelia, in the Umbria region, within a strikingly-beautiful complex of hills that are crowned by the ancient estate residence and the wine-making facility.

Three generations now of the family have dedicated themselves to continuous research into the local growing area, identifying the most-suitable clones of the indigenous grape varieties and those classic to Umbria. In 2008, in collaboration with the University of Perugia, an experimental vineyard was planted in order to recover the lesser-known varieties in the Amelia area.

The surface of the estate is totally dedicated to vineyards and olive groves, all cultivated in accord with the principles of sustainable agriculture, which mandate low environmental-impact practices and use of integrated pest management. A cultivation system acting in full respect for nature and for the specific local growing area, without the use of herbicides and with organic fertilization. The potential quality of the fruit is enhanced by severe pruning and by cluster-thinning. Harvesting is entirely by hand, and immediately processing the freshly-picked grapes ensures the freshness and fragrance of the must. The olives, grown on centuries-old trees, receive the same meticulous care: they are harvested by hand and then cold-pressed within 8 hours of being picked.

In the up-to-date and efficient winemaking facility, all phases of production are carried out, from receiving the grapes to bottling. An underground cellar is reserved for the ageing of wines in oak barrels and in bottle. The underground siting of the winery, along with the advanced materials used and its natural ventilation, ensure optimal environmental conditions for cellaring wine. A striking design space houses the tasting corner, between millennia-old rocks, ageing barrels and historical objects of the small wine museum.



AZIENDA AGRICOLA ZANCHI



WINERY

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*Open to the public every day but Sundays & holidays 8am - 1pm / 3pm - 6pm.
Guided tours & tastings upon reservation.*

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CANTINEZANCHI


ZANCHI
VITICULTORE IN AMELIA



ENG

RED WINES



SCIURIO AMELIA ROSSO RISERVA DOC
Sangiovese 65%, Canaiolo 25% and Merlot 10%. Traditional vinification, followed by a maturation period of 36 months, 24 months of which in medium-toast oak barrels and 6 in bottle. Appearing a deep ruby red, it displays a generous, forceful bouquet, with appealing spice fragrances and notes of wild berry. It is intensive and long-lingering in the mouth, with smooth, warm tannins. Wine with an impressive ageing potential.



ARMANÉ AMELIA ROSSO DOC

Sangiovese 85% and Cilieggiolo 15%. Traditional vinification, followed by a maturation of 16 months, including a short period in oak barrels. Ruby red in appearance, it releases fragrant red berryfruit aromas, then develops well rounded and harmonious in the mouth, with just the right level of tannins and slight hint of almond. Wine with a good ageing potential.



CARMÌNO AMELIA CILIEGIOLO DOC

Cilieggiolo 100%. Traditional vinification, maturation of 6 months in glass-lined concrete vats, followed by 3 months in the bottle. Ruby red with purplish highlights, very impressive fragrances of cherry and wild red berryfruit. It is a crisp, elegant, self-confident red with very lengthy finish.



FLORESIO NOVELLO UMBRIA IGT

100% first-picked Sangiovese. Vinification: whole-berry carbonic maceration. Ruby red with shades of violet, with an intense bouquet with notes of wild berries and a crisp, rounded, fruit-rich palate. With its typical taste of fresh grapes is the ideal companion for autumn recipes.

ROSÉ WINE



TOMEIO AMELIA ROSATO DOC

Sangiovese 80% and Cilieggiolo 20%. Vinification of red grapes with a brief whole-berry maceration followed by gentle pressing and separation from the skins. Low-temperature gravity settling of the must and fermentation at controlled temperature. Maturation of 6/8 months in glass-lined concrete vats. Distinctive salmon-pink hue, very rich, fruity bouquet, on the palate crisp, well-rounded, with scents of red berry and blossoms.

WHITE WINES



VIGNAVECCHIA TREBBIANO UMBRIA IGT
Trebiano toscano 100%. Harvest: at end of October–first ten days of November. Fermentation and initial ageing in oak tonneau, then 12 months in glass-lined concrete vats and 6 months in the bottle. It is gravity-settled but unfiltered. A firmly-structured white wine with intense aromas of mixed nuts, long-lingering, seductive palate with appealing, vibrant fruit, slightly tannic and astringent on the finish. Wine with an impressive ageing potential.



MAJOLO BIANCO UMBRIA IGT

Malvasia toscana 100%. Vinification: careful maceration on the skins, followed by gentle pressing. The wine matures for 20 months, 12 months of which in oak tonneau and 6 in the bottle. Gold-yellow in appearance, Majolo is a complex, velvet-textured wine. Smooth and complex in the mouth, with powerful alcohol and impressive extraction, it displays a lovely spiciness. Wine with an impressive ageing potential.



PIZZALE AMELIA BIANCO DOC

Trebiano toscano 85%, Malvasia toscana 10% and Grechetto 5%. Vinification: brief whole-berry maceration followed by gentle pressing and separation from the skins; 6/8 months maturation in glass-lined concrete vats. Straw yellow in colour with intense fruity aromas, on the palate it is fairly savoury, crisp and well balanced.



FLAVO AMELIA MALVASIA DOC

Malvasia toscana 100%. Vinification: brief whole-berry maceration followed by gentle pressing and separation from the skins; 6/8 months maturation in glass-lined concrete vats. Shimmering gold-yellow in colour, intense bouquet with well-balanced aromatic impressions, on the palate it is harmonious, smooth-textured and very lengthy.



AREIA CHARDONNAY UMBRIA IGT

Chardonnay 100%. Vinification: brief whole-berry maceration followed by gentle pressing and separation from the skins; 5/6 months maturation in glass-lined concrete vats. Straw yellow in colour, fruit-floral bouquet, full-flavoured and seductive on the palate, with superb delicacy and a well-balanced acidity.



ARVORE AMELIA GRECHETTO DOC

Grechetto 100%. Vinification: brief whole-berry maceration followed by gentle pressing and separation from the skins; 6/8 months maturation in glass-lined concrete vats. Yellow straw in colour, with greenish highlights, a crisp wine with a distinctive fruity aroma, rich and intense on the palate, well-proportioned, with appealing mineral impressions.

ALEATICO



LU ALEATICO UMBRIA IGT

Aleatico 100%. Traditional vinification with controlled-temperature fermentation, halted when the desired residual sugar level is reached. 12-months maturation in steel barrels then 6 months in the bottle. An intense, purple-flecked red, with a distinctive, intense bouquet of well-ripened red berry, impressively heady on the palate, smooth-textured, and appealingly sweet. An outstanding dessert wine.

GRAPPA



GRAPPA IN SELEZIONE DI CILIEGIOLO

A youthful grappa distilled from a careful selection of ultra-fresh Cilieggiolo pomace just a few hours after the wine is drawn off. It is made by the artisanal single-batch, steam-heated pot-still method, with the master distiller manually determining the “head, tails, and heart” of the grappa. This smooth, finely-balanced spirit releases an intense florality that is at once complex and harmonious; its velvety, cleanly-delineated palate is well-proportioned and long-lingering. Alcohol: 42% vol.

OLIVE OIL



OLIO EXTRAVERGINE DI OLIVA

This extravirgin olive oil is made from the Moraiolo, Leccino, Frantoio and Rajo olive varieties, which are harvested by hand, then rigorously cold-crushed to extract the oil within 8 hours of being picked. Gold-flecked green, bouquet of intense notes of olive combined with appealing floral notes, very full on the palate, where impressions of bitterness and spiciness meld together in perfect harmony. Unfiltered.



OLIO EXTRAVERGINE DI OLIVA MONOARIETALE RAJO

Obtained from our Rajo olives, hand-picked from centuries-old trees, classic to the Amelia growing area. Olives are harvested by hand, then rigorously cold-crushed to extract the oil within 8 hours of being picked. A medium-fruity olive oil appearing a green-flecked yellow, with appealing fragrance of walnut husk and fresh almond, on the palate, peppery and delicately bitterish. Unfiltered.