



FARMING

Sustainable

VARIETALS

Verdicchio

FEATURES

Bottle, Cork, Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Laila

Verdicchio dei Castelli di Jesi

'Biancoperla'

ITALY, MARCHE, VERDICCHIO DEI CASTELLI DE JESI DOC



WHITE

WINERY OVERVIEW

Brother and sister Andrea and Chiara Refe are third generation owners of Podere Laila in Corinaldo, in the rolling hills of the Marche, just 20 km (12 miles) from the Adriatic Sea on the eastern coast of Italy. Verdicchio and Montepulciano, indigenous varieties to this part of Italy, are cultivated here under the guidance of oenologist Aroldo Bellelli and brother/sister ownership team. The winery, Laila, is named after their mother.

Family is of primary importance to Chiara and Andre, their health and that of their community has been their primary inspiration for the winery's organic and minimal impact practices. Harvest is 100% manual harvest for all grapes, and vineyards have excellent exposure at high altitudes and are graced by Adriatic sea breezes. The area of Corinaldo is the most northern area of the denomination, known for a bit richer and rounder Verdicchio despite vintage variations, while maintaining balance and refreshing acidity. Today, Laila is the leading vineyard project in the Marche, with densities that reach 8,000 plants per hectare, unheard of anywhere else in that region. Additional acreage under the Laila management is found in the tiny but highly valued Rosso Conero DOC.

With wines at great value for the price, Regal's Laila offerings include their Rosso Piceno 'Neroscuro' and Verdicchio dei Castelli di Jesi 'Biancoperla.'

VINEYARD

6,000 vines per hectare. 1.8kg yield per vine.

TERROIR

Hilly with northeast exposure. 20km from the sea and at 150 meters above sea level. Soils are lime-clay

VITICULTURE

Manual harvest

VINIFICATION

Fermented with indigenous yeast in temperature controlled stainless steel tanks. Fined and filtered.

Total residual sugar: 1.81 g/l

TA: 5.78 g/l

Harvested in late August through early September.

AGING

Aged in stainless steel vats for 3 months on fine lees followed by bottle aging.

