







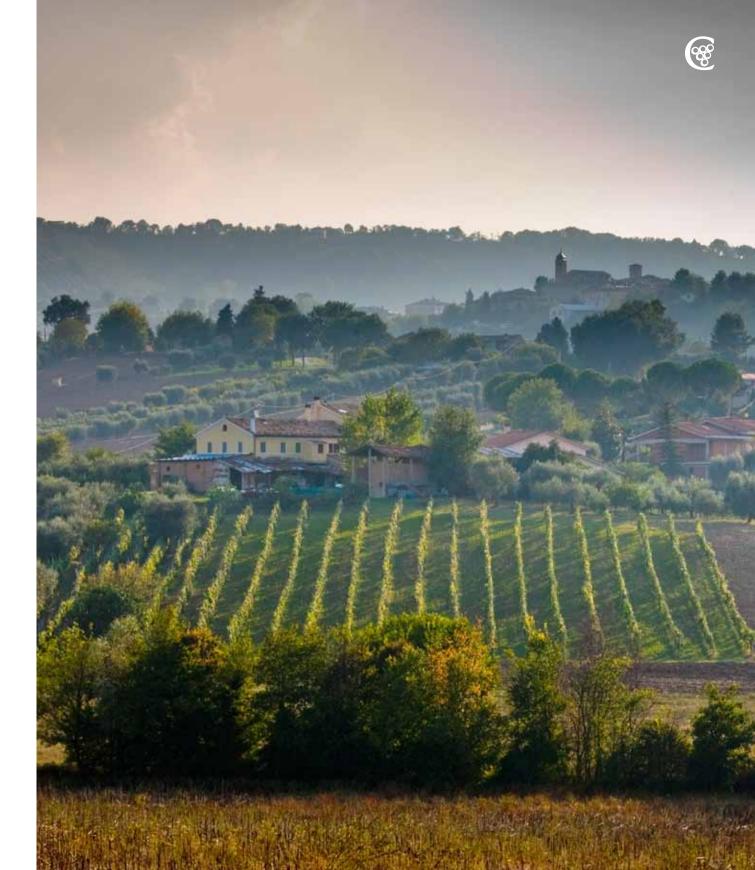


PEOPLE AROUND HERE TEND TO BE HUMBLE. THAT'S PROBABLY WHY VERY FEW KNOW THE RICHNESS OF THIS LAND.

In the heart of Italy, in one of the most beautiful areas in the Marche Region, halfway between the Adriatic Sea and the Appenini mountains: this is San Paolo di Jesi. It is located 224 meters above sea level, and it looks out over the valley created by the Esino river.

Amidst these hills, time is kept by the seasons, as they paint the hillsides with warm and welcoming colors. Natural rhythms work well with the agricultural work that is to be done in the fields, creating a harmonious balance as well as a profound sense of peace.

Marvelous country roads seem as though they have been gently sketched all over the landscape, surprising visitors with delicate scents and and soft sounds. The roads take the traveler on a tour of the other "Castelli di Jesi", wonderful medieval villages that sit on their perches like sentries, on top of the hills that overlook the Esino Valley.





Verdicchio dei Castelli di Jesi D.O.C. Classico Superiore Santa Maria d'Arco

Selection of home-grown 100% Verdicchio grapes, harvested in boxes, soft pressed and fermented under controlled temperatures.

Straw yellow colour with greenish reflections. This wine has a round, salty and smooth taste and a characteristically bitter after-taste.

First bottled: 2001

- · Region of origin: Marche, Province of Ancona.
- Position of the vineyards: in the area surrounding one of the Castles
 of Jesi, "San Paolo", in the heart of the area where Verdicchio Classico
 is produced.
- · Vine: 100% Verdicchio.
- · Cultivation manner: Guyot.
- Vines per ha: 2.000 in the older vineyards and approximately 3.500 in the newer.
- Grapes produced per ha: ~ 8000/9000 kg per ha.
- Age of vineyards: from 6 to 35 years old.
- Type of soil: medium textured.
- Exposition and altitude: ~200/400m above sea level, North-East exposition.
- Total vineyard surface: ~8 ha; 1,8 with Verdicchio dei Castelli di Jesi Classico Superiore "Santa Maria d'Arco".
- No. of bottles produced: 6.000/10.000 per year.
- Alcohol concentration: differs depending on yearly weather conditions (never below 13 %vol.)
- Harvest and winemaking: hand harvested and soft pressed; the grapes undergo a cooling process resulting in a static settling of the most solid parts of the must.
- Controlled temperature slow fermentation is obtained with the help of a refrigeration unit.
- Stored in stainless steel barrels for 9 months and in oak barrels for 3 more months before bottling.
- Wine tasting notes: taste and aroma typical and unmistakable, matching the best Verdicchio characteristics; smooth and gentle.



Rosso Piceno D.O.C. Santa Maria d'Arco

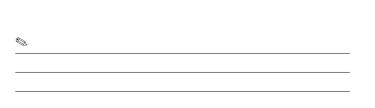
Selection of home-grown, hand harvested grapes of the Montepulciano and Sangiovese varieties.

The choice of the right time to harvest and the accuracy in the wine making process, followed by a careful ageing in large oak barrels, give this wine its unique characteristics.

Dry, savoury and peachy taste with scents of vanilla and nuts. Intense colour with purplish glare.

First bottled: 2001 (not bottled in 2004)

- Region of origin: Marche, Province of Ancona.
- Position of the vineyards: in the area surrounding one of the Castles of Jesi, "San Paolo", in the area where Rosso Piceno is produced.
- Vines: 65% Montepulciano, 30% Sangiovese, 5% others.
- · Cultivation manner: Guyot.
- Vines per ha: 3.000.
- Grapes produced per ha: ~ 8000/9000 kg per ha.
- Age of vineyards: from 8 to 15 years old.
- Type of soil: medium textured.
- Exposition and altitude: ~ 200/250m above sea level, North-East exposition
- Total vineyard surface: ~ 8 ha; 0,9 with Rosso Piceno "Santa Maria d'Arco" grapes.
- No. of bottles produced: 1.500/4.000 per year.
- Alcohol concentration: differs depending on yearly weather conditions (never below 13.5 %vol.).
- Harvest and wine making: accurately hand harvested in the second half of October. Slow cell cracking fermentation with vinace treading.
- Refinement follows in small oak barrels for 9-12 months and for a further 3-4 months in the bottle.
- Wine tasting notes: Ruby red with scarlet glare; scent of mature flowers and spicy traces; savoury and dry taste.







Stelle dal Cielo Grappa di Verdicchio

Grappa, distilled from fresh pomace, obtained from destemming and crushing Verdicchio grapes.

Distilled in one of the most famous old distilleries in the heart of Tuscany.

- Grapes: Verdicchio.
- · Distillation Method: double steam distillation.
- The peculiarity of the distillation method is the copper used in the construction of the distiller.
- This method enables the production of noble grappa that fully expresses the aromas of the grapes.
- · Ageing: four months in stainless steel.
- · Alcohol: 42 % vol
- Appearance: crystal clear and transparent.
- Olfactory sensations: its aroma is intense and rich; pungent fruit and white flowers with arabesques of vanilla and acacia honey.
- Palate: soft and elegant, flowing over the palate without sharp edges.
- Aftertaste: remarkably persistent, the fragrant bouquet recalls apple jam and sweet spices.
- Serving temperature: to better enjoy its distinct traits, serve from 9 to 11°C.
- Glass: tulip crystal long stemmed.
- Pairings: we recommend pairing this grappa with pastries, coffee and chocolate.



Traditional Wine and Wild Sour CHerry Dessert Wine

An ancient Marche Region tradition of aromatised wines began in ancient castles and medieval times, and was passed down to local winemakers, evolving through time until the present day.

Found exclusively in the Castelli di Jesi area or in Cantiano and Pergola (near Pesaro) this special drink is produced according to many different secret recipes that vary from winery to winery.

Svisciola is created, in compliance with the purest tradition, from our red Montepulciano and Sangiovese wine, which is added to Visciola (an ancient variety of "Prunus Cerasus" sour cherry known for its dark red colour and slightly sour taste).

Hand-harvested in June or July, Visciolas and sugar lay in glass demijohns all summer. In October they go through the re-fermentation process together with our red grape juice must.

The end result of such a long process is a precious and unique drink.

Intense ruby red, with sour cherry, banana and cocoa sensations, it is dry on the palate, with an almond aftertaste.

Its taste is instead delicate and intense at the same time with a slight but remarkable bitter sensation.

To be served with typical regional desserts (such as ciambellone, ciambelle di mosto, crostate, pastries and cakes) or with chocolate or medium-seasoned cheeses.

Alcohol strength: from 13,5 to 14 % vol Serving temperature: 13 to 15° C











Extra Virgin Olive Oil

We grow about 350 olive trees (many of them centuries-old) cultivated in olive groves or located in our vineyards or cereal fields.

The qualities are the most typical of our area, such as Leccino, Frantoio, Rosciola, Mignola, Sargoncina.

Hand-harvested only when perfectly ripe, and pressed within 24 hours from collection, our olive oil is top-quality.

Wine from casks, from our vineyards, from our barrels, in demijohns.

Here in our cellars or even delivered directly to you: Verdicchio dei Castelli di Jesi Classico D.O.C. Rosso Piceno D.O.C. Esino Bianco e Rosso D.O.C. Marche Bianco e Rosso I.G.T.

Fine dark chocolate confections with our delicious fillings.

curious palates.

Fillings include:
Grappa di Verdicchio,
Extra Virgin Olive Oil,
Sapa, and Wine and
Visciole. A bite into each
bite of chocolate will
surprise you.

An abundance of flavour for

All Natural cosmetics for the face and body.

Our products may now be appreciated not only for their taste. We have created an all natural body care line made with Extra Virgin Olive Oil, Verdicchio dei Castelli di Jesi and Rosso Piceno.















AZIENDA AGRICOLA

CECI ENRICO

via Santa Maria d'Arco, 7 60038 San Paolo di Jesi (Ancona) Italia Phone and fax (+39) 0731 77 90 33

info@cecienrico.it
www.cecienrico.it

- □ ENRICO in the Winery (+39) 347 25 30 596
- $\hfill \mbox{\it MAURO}$ in the Vineyards (+39) 333 84 39 439
- $\hfill \mbox{ }^{\hfill}$ NAZZARENA in the Office (+39) 349 38 68 434
- $\hfill\Box$ DANIELE in English (+39) 349 39 22 191





