

Verdicchio dei Castelli di Jesi Classico DOC



Region: Marche

Varietal: 100% Verdicchio

Vineyard: Family-owned hillside vineyards.

Soil: Mostly limestone and chalk with many sea fossils in the vineyards.

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 1500 feet above sea level

Total Production: 8,000 cases

Vinification Process: Grapes are hand harvested at night to protect against heat and premature fermentation. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 12.5%.

Residual Sugar: 3g/liter

Color: Light straw color with greenish outer rim.

Bouquet: Notes of anise, tropical fruit and vanilla bean.

Tasting Notes: Layers of pear, lime and elderberry the finishes with slight saltiness and balanced acidity.

Food Pairing: Perfect on it's own or with a variety of appetizers, all types of seafood, light pastas and poultry and risotto dishes.

Ageing: 3-5 years

Serving Temp: 55°F (13°C)

UPC: 7783655006251