

MACRINA

Verdicchio dei Castelli di Jesi Doc Classico Superiore

linea
FAMIGLIA

In order to maintain the typicality and characteristics of the traditional Verdicchio yield per hectare is kept low and harvesting is slightly delayed.

This results in a wine that is richly complex and elegant with a solid structure that assures substantial longevity.

Type of wine

dry white.

Zone of origin

hills in the communes of Montecarotto and Serra de' Conti.

Terrain

medium consistency with areas rich in clay alternating with zones with a great deal of sand.

Grapes

100% Verdicchio.

Yield x hectar

10000 Kg

Processing

- low yields of grapes per hectare, harvesting of fully ripe grapes
- soft pressing of whole grapes
- cold settling of the must
- fermentation at low temperatures.

Maturation

in stainless steel tanks at 10° C.

Color

straw yellow with greenish reflections.

Bouquet

fruity and remarkably elegant with a predominance of scents of ripe fruit such as peaches, apples and exotic varieties; intense and elegant at the same time.

Flavor

sapid and firmly structured with a note of freshness that is extremely pleasing.

Consumption

within two to three years after the vintage, if properly preserved.

Food matches

adapted to introductory dishes of fish, including fried and roasted seafood, as well as mixed fries of different meats, vegetables and olives alla marchigiana.

Serving temperature

12° C (54° F)

