

PODIUM

Verdicchio dei Castelli di Jesi Doc Classico Superiore

This elegant wine with a big structure offers a wealth of aromas and substantial longevity. Those premium characteristics are due to a low yield per acre, delayed harvesting of selected grapes and maturation in steel vats for at least one year before bottling

Type of wine

dry white.

Zone of origin

vineyards owned by the winery in the commune of Montecarotto.

Terrain

medium consistency with streaks of clay.

Grapes

100% Verdicchio.

Yield x hectare

7000 Kg

Processing

- low yield per acre of selected grapes that are slightly overripe:
- soft pressing of the whole grapes,
- cold settling of the must and
- fermentation at low temperatures.

Maturation

15 months in stainless steel vats at 10° C (50° F) and bottle refinement for four months in a temperature-controlled cellar.

Color

golden yellow with greenish reflections.

Bouquet

intense aroma of ripe yellow fruit accompanied by elegant scents of citrus fruit combined with a note of honey, an ensemble of great complexity and persistence.

Flavor

seductive and soft but with great character and strength, sapidity is extremely prolonged, warm and elegant; the fruity notes of the bouquet are reprised in the constantly evolving flavor.

Consumption

within six years or for special vintages as much as 10 years, if properly laid down.

Food matches

the wine is a perfect accompaniment for imposing and elaborate seafood dishes and preparations of poultry of all types flavored with herbs.

Serving temperature

12° - 14° C (54° to 57° F)

