



CASTELVERDE

It is a very modern and well-balanced wine offering fine floral scents. In taste and persistence, the wine is reminiscent of the typical characteristics of the Verdicchio grape.

VARIETY: Verdicchio

HARVEST: The grapes are harvested in mid-September.

TECHNICAL PRODUCTION: After harvesting, the grapes are cooled with dry ice (CO₂) and then de-stemmed. The must and the skins undergo a cold maceration for many hours. After a soft pressing, the juice is fermented for about 12 days at a controlled temperature with selected yeasts. The wine, after 5 months of ageing in stainless steel, is coldstabilised and bottled for 1 month before release.

TASTING NOTES: Straw-yellow in colour with aromas of ripe peach, nice floral notes and hints of citrus fruit and lime. The wine is quite savoury with good body and structure with a long-tasting finish.

RECOMMENDED SERVING: The aromas and structure of this particularly intense and somewhat pungent dry wine should be paired with fish or meat dishes with intense flavour.

SERVICE TEMPERATURE : between 8° and 10°C.

ALCOHOL: 13% Vol.

CLASSIFICATION: Verdicchio dei Castelli di Jesi Classico DOC.

PRODUCTION AREA: Estate-produced and bottled in Numana, Ancona.

VINEYARD: Verdicchio di Castelli di Jesi DOC (ST).