

Verdicchio dei Castelli di Jesi DOCG 2016

Production: 5,000 cases per year

Average Yield: 4,000 bottles per hectare

Grape Variety: 100% Verdicchio

Denomination: Verdicchio dei Castelli di Jesi DOCG

Alcohol: 13% vol.



Location: Castelli dei Jesi

Soil: Chalky

Avg. Vine Age: 15 years

Altitude: 1,400 feet

Exposure: Southwest

Time of Harvest: Beginning to mid September

Fermentation: 20 days in Stainless steel tanks

Refinement: 3 months on lees

Aging: 2 months in bottle

Release: Spring

Color: Light straw yellow

Bouquet: Notes of passion fruit and vanilla layered with mineral notes and accompanied by hints of lindenberry

Palate: Medium bodied wine with rich texture and notes of stone fruits and white peach are balanced with good acidity and a crisp, elegant finish.

Evolution: 5 years

Food Pairing: Appetizers from cheese, to meats, to sushi, and delicate fish dishes ideally accompanied by tomatoes to match the acidity and elegance of the wine

Training System: Guyot

Total Acidity: 5.5 grams/liter

Sugar Content: 0 grams/liter

pH Level: 3.5

Serving Temp: 54°F

Glass: White wine

