

VERDICCHIO CASTELLI DI JESI CLASSICO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 13 ha
Green Status: sustainable
Soil composition: sandy and mixed texture
Training method: spurred cordon
Elevation: 1,148-1,1312 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 15-35 years
Harvest time: mid September
First vintage: 2005
Production: 110,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Verdicchio
Fermentation

Container: stainless steel tanks

Lenght: 15 days

Temperature: 57 °F

Maceration

Technique: cryo-maceration at low temperature

Lenght: 12 hours

Aging

Container: stainless steel tanks on fine lees

Length: 3 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 5 g/l

Acidity: 5.9 g/l

Dry extract: 22.4 g/l



FOOD PAIRINGS

Ideally paired with raw and cooked fish.



TASTING NOTE

Straw yellow with hints of green.

The nose shows floral notes of honey and fruit, such as apple and peach, with hints of fresh-cut grass.

On the palate, it is fresh and confirms the fruity and floral notes perceived on the nose.

Well-structured with good texture and a medium finish.

PRODUCER PROFILE

Estate owned by: Velenosi family

Winemaker: Attilio Pagli & Filippo Carli

Total land under vine: 240 ha

Winery production: 2,500,000 bottles

Region: Marche (Italy)

