



Verdicchio dei Castelli di Jesi is internationally known as one of the greatest Italian white wines for its unmistakable and rich personality and above all for its remarkable versatility. Verdicchio amazes for its greatly balanced taste, the result of a maturation with the wine staying in the tanks and/or in the steel containers and sometimes in large wooden barrels.

There are five types of Verdicchio: basic, classical, classical superior, passito and spumante. The production area is presently limited to the Marche region only, where it is cultivated on sunny hills, cooled by the constant breeze from the sea, which prevents moisture to deposit on the grapes.

Verdicchio dei Castelli di Jesi DOC *Classico "Il Castello"*

GRAPE VARIETIES

Verdicchio

WINEMAKING

Soft pressing of the whole grapes; long temperature-controlled fermentation; excellent in the first 2 years.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale straw yellow, with greenish hue; delicate and elegant, with notes of yeasts and fresh bread, hints of hawthorn and broom; fresh, dry, savory, with a pleasant bitter aftertaste and a good acidity balance.

GASTRONOMY

It matches well with uncooked young squid with hot chili aroma; with risotto with mantis prawn, clams and courgette blossoms; with grilled fish; with light fish soups; with bucatini pasta with scorpion fish and scampi; with delicate white

meats.

Serving temperature 10–12°C

AVAILABLE FORMATS

75 cl

