



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 Superiore "Cima Signoria"

GRAPE VARIETIES

Verdicchio

WINEMAKING

Soft pressing of the whole grapes; fermentation at low temperature for 3-4 weeks.

AGEING

Refinement "sur lies"; bottle refinement; excellent within the first two years.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense straw yellow, with greenish hue, brilliant; elegant hints of acacia and delicate notes of field flowers; gentle, soft, intense, and long-tasting.

GASTRONOMY

It matches well with a slice of turbot steeped in wine for about 20 minutes with green olives; with fillet of bream with a thin slice of toasted bread; with grilled scampi; with lobster in courgette crème; with stuffed small cuttlefish; with risotto with thin strips of courgettes and cockles; with white meats.

Serving temperature 10–12°C

AVAILABLE FORMATS

75 cl

