



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 DOCG *Classico Superiore Riserva "Maestro di Staffolo"*

GRAPE VARIETIES

Verdicchio

WINEMAKING

Cold settling of the grapes; soft pressing of the grapes; fermentation at low temperature for 5-6 weeks.

AGEING

Sur lies with bâtonnage for 16 months; bottle refinement for 6 months; it has an excellent ageing potential and development in the bottle.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense straw-yellow with golden hues; fruity and sweet fragrances of honey, yeasts, vanilla, exotic fruits; elegant, soft, seductive.

GASTRONOMY

Spaghetti with clams; risotto with mollusks and crustaceans scented with aromatic herbs or with scampi and curry; grilled blue fish and large roast fish, as well as poultry and half-ripe cheese.

Serving temperature 12-14 °C

AVAILABLE FORMATS

75 cl

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