



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 Riserva "Pier delle Vigne"*

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### GRAPE VARIETIES

*Verdicchio*

### WINEMAKING

*Cold settling of the grapes; soft pressing of the grapes; temperature-controlled fermentation.*

### AGEING

*In barriques for 6-8 months with bâtonnage; bottle refinement for 4 months; it is excellent after 4 years, letting it breathe and decanting it; it's best between 5 and 7 years.*

### ANALYTIC DATA

*Alcohol content: 14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Brilliant golden yellow, with bright greenish hue; intense, persistent, elegant, with notes of nuts toasted in honey, vanilla, exotic fruits; velvety, intense, soft.*

## GASTRONOMY

*It matches well with meat, such as rabbit stuffed with vegetables, chicken breast with nuts, deglazed with the same wine, with Thermidor lobster, with scampi wrapped in Belgium endive, with caciocavallo cheese, with medium-sharp pecorino cheese.*

*Serving temperature 10–12°C*

## AVAILABLE FORMATS

75 cl

