

Verdicchio dei Castelli di Jesi Classico DOC - Castelsole



Region. Ancona, Marche.



Grapes. 100% Verdicchio grapes, hand picked and selected in hilly vineyards in the Classico area of Castelli di Jesi in the province of Ancona, facing Adriatic sea.



Vinification. Soft pressing and fermentation in white at controlled temperature.



Tasting notes. Light straw yellow color with elegant greenish reflections. Fragrant, delicate, floral bouquet, with the presence of fresh fruit and flowers. Dry, fresh and sapid taste with a delicate bitterish aftertaste.



Analysis. Alcohol 13% Vol; Total acidity 5,6 g/l; Residual sugar 2,6 g/l.



Food suggestions. Ideal as an aperitif, with hors d'ouvres, light meals and fish dishes. Serve chilled at 8-10 °C. To drink while still young.



Bottle. "Amphora" 750 ml (in box of 6 bt).

