



Raggi d'Uva - Verdicchio

Denomination: Verdicchio dei Castelli di Jesi DOC Classico

Grapes: Verdicchio

First vintage: 2015

Average production: 50.000 bottles

Vineyards area: Cupramontana

Vines age: 12 years old

Yield: 120 q/ha

Harvest: beginning / mid September

Vinification: Destemming, soft pressing. Fermentation for 18-20 days in temperature controlled stainless steel vats.

Color: Brilliant straw yellow with greenish hints.

Nose: White fruits and scents of yellow flowers.

Mouth: Dry with nice acidity. Sapid with nice, fresh and long finish.

Alcohol: 12.5 % vol.

Residual sugar: 1,2g/l

Acidity: 5,82 g/l

Pairing: Salami, White meat, young cheese, fish based first and second courses.

Best serving temperature: 8 - 10°

