



**FINOCCHI**  
VITICOLTORI



## **VERDICCHIO dei Castelli di Jesi D.O.C. Classico**

**VINE:** Verdicchio.

**VARIETY:** R2 and enhancement of old Staffolo clones.

**TYPE OF CULTIVATION SYSTEM:** Guyot system, arms turned down, typical of Marche.

**PLANTING DATE:** 1984/88

**TYPE OF SOIL:** Calcareous, Sand, Clayey.

**EXPOSURE VINEYARDS:** Southwestern

**YIELD IN VINEYARD:** 1,5-2 Kg/plant.

**HARVESTING METHOD:** By hand, ripe grapes put into crates.

**WINE MAKING:** Soft pressing, cold settling of the must and fermentation at controlled temperature with selected yeasts.

**ALCOHOL:** 13% vol.

**PAIRING:** With starters, fish-based dishes, first courses, white meats, fresh cheeses or as an aperitif. Typical pairing in the Marche: with rabbit-seasoned with garlic and wild fennel or with chicken-cooked with rosemary, garlic, white wine and tomato.

**Serving temperature:** 12-14 °C.

### **TASTING NOTES:**

**Color:** Straw yellow with greenish highlights.

**Nose:** The wine expresses an intense and elegant minerality that enhances its flavor, a typical characteristic of the Verdicchio varietal. Rotating the glass releases intense floral notes, including those of yellow and white flowers, in particular hawthorn.

**Taste:** The wine opens softly, with no residual sugars, and is immediately characterized by its acidity, which is perfectly counterbalanced by the flavor. The aromas remain in the long aftertaste, with hints of minerals and flowers, finishing with a slightly bitter note.