

OINOCHOE



VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE D.O.C.

An elegant, dry and well-structured wine from oldest (25 years old, in average) and with best exposure Verdicchio vines. A good example of age worthy Verdicchio.



type
STILL
WHITE



variety
VERDICCHIO



aging
STEEL VAT



serv. temp.
10°-12°C

Wine making. The grapes are destalked and softly pressed, then undergo maceration for a about twelve/eighteen days in steel fermentation vats. It is then aged in steel for about ten/twelve months on the noble lees. Four/five months in bottle completes the fining process.



Color: Bright straw yellow.



Nose: Characterized by salty and iodine hints that recall sage, mint and sweet white flowers.



Palate: Dry and well-structured with pleasant notes of freshness. At the same time, it has good softness and flavor. Long and persistent finish with typical delicate lmond bitter notes..



Pairings: Ideal for both grilled and baked fishes. It pairs well with white meats. Good also combined with cured meats.

Name. Name inspired by an ancient Greek amphora, used for serving wine during the ceremonies.

First vintage: 2006
Nr. bottles: 20.000

Production area: Castelli di Jesi -
Area "Classico"
Altitude: 350/450 m a.s.l.
Soil: Medium compact clay limestone
Training Method: Guyot
Harvest: 3rd/4th week of september.
Manual harvest with grape selection.

PACKAGING
Bottle: Bordeaux bottle
Cork: Natural Cork

Alcohol Content: 13.5 % vol
Total Acidity: 5.06 g/l
Residual Sugar: 1.2 g/l

