

STELLARIA



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

A pleasant wine with mineral notes, nice acidity and good body obtained from the best selection from young vines and with different exposure. A 100% Verdicchio grapes, one of Italy's most complex and age-worthy white wines.



type
**STILL
WHITE**



variety
VERDICCHIO



aging
STEEL VAT



serv. temp.
10°-12°C

Wine making. After destemming the berries are softly pressed (pressure less than 0.5 bar). The clear must follow the alcoholic fermentation in stainless steel vats where selected neutral yeasts are inoculated. Fermentation last 18-20 days under constant temperature (15-16°C).

Refined in stainless steel vats for a 4/5 months period and 2/3 more months in bottle before it is released in the market.



Color: Bright light straw yellow with greenish hints.



Nose: Intense and elegant initial scents of apple and citrus fruits supported by white flowers notes.



Palate: Long on the finish, with remarkable mineral notes and nice delicate bitter almond finish.



Pairings: Appetizers and entrees. Pastas and risottos with white meat or fish sauces. Grilled or baked fishes. White meat. Medium seasoned cheese.

First vintage: 2006
Nr. bottles: 50.000

Production area: Castelli di Jesi
Area "Classico"
Altitude: 350/450 m a.s.l.
Soil: Medium compact clay limestone
Training Method: Guyot
Harvest: 1st week of september.
Manual harvest with grape selection.

PACKAGING

Bottle: Lighter Bordeaux bottle
Cork: Nomacorc (Green Line)

Alcohol Content: 13.0 % vol
Total Acidity: 5.3 g/l
Residual Sugar: 0.6 g/l

Name. Stellaia is the name of a common wild flower typical of our region (family: Cariofillacee; species: Stellaia media L. Vill)

