

GEOS
VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO
ORGANIC



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Vineyard

Growing area: Marche, province of Ancona.

Location: organically grown and certified vineyards situated in the "Classico" area of Verdicchio dei Castelli di Jesi.

Age: 8-30 years.

Soils: marine alluvial sedimentary origin with a predominance of clay and sand.

Aspect and elevation: on sunny hills at 200-380 m.

Varieties and growing practices

Grapes: Verdicchio.

Training system: guyot, double guyot and arched cane.

Vineyard density: 1700-3000 vines per hectare.

Yield: 11 t. of grapes/ha.

Vinification

Harvest: hand-picking.

Vinification: gentle pressing, fermentation at controlled temperature with selected and autochthonous yeasts.

Maturation: in the steel tanks "sur lie" for 3 months, then in bottle in temperature-controlled storage.

Tasting notes

Appearance: straw yellow colour flecked with green, typical of the grape.

Bouquet: scents of fruit and citrus together with hawthorn, acacia and elderberry blossoms.

Palate: well balanced, with a good sensation of minerality and freshness that alternate with the warmth of the alcohol. Perceptible notes of bitter almond in the final, typical of Verdicchio dei Castelli di Jesi.

Alcohol

12,50% vol.

Cellaring

It gives its best when consumed within 3/4 years from harvest.

Serving suggestions

Considered one of the best white wines in the world for blue fish, it will partner beautifully either with sea-food or with poultry and rabbit.

Serving temperature

10° C.