

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO  
TERRE CORTESI



# VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO TERRE CORTESI

## Vineyards

**Growing area:** Marche, province of Ancona.

**Location:** all the vineyards are in the "Classico" Verdicchio dei Castelli di Jesi production area.

**Age:** 8-30 years.

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

**Aspect and elevation:** 220-380 m.

## Varieties and growing practices

**Grapes:** Verdicchio.

**Training system:** guyot and arched cane.

**Vineyard density:** 1700-3000 vines per hectare.

**Yield:** 11-12 t. of grapes/ha.

## Vinification

**Harvest:** double harvest by hand and by machine.

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

**Maturation:** the wine matures in steel tanks "sur lie", then in bottle in temperature-controlled storage.

## Tasting notes

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

**Bouquet:** a fine and fruity bouquet announces citrus and hints of white flowers like hawthorn, acacia and elderberry. Delicate bitter perceptions on the finish, typical of the grape. Long and intense.

**Palate:** minerality and freshness alternate with the warmth of the alcohol and the natural dryness of Verdicchio dei Castelli di Jesi.

## Alcohol

12,50% vol.

## Cellaring

It gives its best when consumed within 2/3 years from harvest.

## Serving suggestions

This wine will partner beautifully with a wide range of fine dishes, from rich shellfish appetizers, to seafood dressed pasta. It's a fine partner to Italian-style mixed fried seafood, as well as baked fish preparations, in particular with full-flavoured grilled seafood. Although betrothed to the sea, it breaks its vows deliciously with white meat and poultry

## Serving temperature

10/12° C.