

ANFORA

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO



Type: still white wine

First year of production: 1964

Production area: Hilly and piedmont (350/550 metres above sea level) in the communes of Cupramontana, Monteroberto, Maiolati, Castelbellino, Staffolo and Apiro (Marches Region)

Terroir: of marine origin, average consistency, with elevated points of clay and sand

Grape varieties: verdicchio 100% (native)

Cultivation: Guyot and double arched curve

Yield: 120 ql of grapes per hectare

Vinification: manual grape-picking, soft pressing, cleaning of the must and vinification in steel at a controlled temperature

Alcohol content: 12,5% vol

Colour: vivacious straw yellow with greenish reflections, crystalline, with a good consistency

Bouquet: quite intense, scents of fresh fruit (green apple, grapefruit and kiwi), elegant and delicate floral notes (acacia, broom and mimosa)

Taste: dry, quite warm, discrete softness, fresh and sapid, with a good balance and persistent taste-scent final notes of green apple and fresh, pleasantly bitter almond

Accompaniments: fish starters, boiled shellfish, first course pasta dishes with white seafood sauce or shellfish or vegetable sauce, boiled fish with a delicate sauce, pan fried fish with olive oil, rosemary and the same wine. Delicately cooked white meats, sweet variety smoked ham, young sheep's cheese

Serving temperature: 10-12° C

Recommended glass: full-bodied white wines