

## COLLEZIONE BELPOGGIO

### VERDICCHIO DEI CASTELLI DI JESI DOC



**Type:** still white wine

**First year of production:** 2000

**Production area:** Hilly and piedmont (350/550 m asl) in the municipalities of Cupramontana, Monteroberto, 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:** 110 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:** bright straw yellow with greenish reflections, crystalline, with a good consistency

**Bouquet:** scents of fresh fruit (green apple, grapefruit, kiwi), delicate and elegant floral expressions of acacia, broom and mimosa and vegetal notes of celery and sage

**Taste:** Average structure. With an initial impact of freshness and sapidity, in a good balance with the soft parts, final persistent notes of green apple and fresh, pleasantly bitter almond

**Accompaniments:** Seafood starters, boiled shellfish, first course pasta dishes with white seafood sauce or vegetables, boiled fish in a delicate sauce, white pan-fried fish with olive oil, rosemary and the same wine, white meats. Medium matured cheeses, goat's cheese, raw pork salted meat of any kind in general, omelettes with mushrooms and herbs

**Serving temperature:** 10-12° C

**Recommended glass:** full-bodied white wines