

LYRICUS

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO



Type: still white wine

First year of production: 2000

Production area: 350 – 550m asl in the Verdicchio region (Marches)

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

Grape varieties: Verdicchio (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 stainless 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), elegant floral expressions of acacia, 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, white meats. Medium matured cheeses, goat's cheese, raw pork salted meat, omelettes with mushrooms and herbs

Serving temperature: 10-12° C

Recommended glass full-bodied white wines