



PORTONUOVO

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO

Type: white slightly pearling wine

**First year of
production:** 1990

Production area: Hilly and piedmont (350-500 m asl) in the municipalities of Cupramontana, Monteroberto, Castelbellino and Staffolo (Marches Region)

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

Grape varieties: selections of Verdicchio clones

Cultivation: Guyot and double arched curve

Yield: 120 ql of grapes per hectare

Vinification: manual grape-picking, soft pressing and cleaning of the must. Fermentation at a controlled temperature

Alcohol content: 11,5% vol

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

Bouquet: delicate floral scents of iris, mimosa, elder flower and fruity scents that recall green apples, kiwi and grapefruit

Taste: appreciated for its delicate structure and pleasant balance. It is tempting, fresh, and vivacious with a pleasant fruit after-taste of green apple and kiwi

Accompaniments: an excellent appetiser, this wine is particularly appreciated during the summer when combined with seafood salads and other fish based starters and boiled shellfish with delicate sauces, herb omelettes, asparagus with butter, tuna salads, hard-boiled eggs, legumes and other typical delicate, cold summertime dishes

**Serving
temperature:** 8-10° C

**Recommended
glass:** Tulip shaped glasses for young white wines