

SAN GIACOMO DELLA MARCA

VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE



- Type:** still white wine
- First year of production:** 1985
- Production area:** Hilly and piedmont 350 – 500 m asl in the municipalieites of Cupramontana, Maiolati, Staffolo (Marches)
- Terroir:** marine origin, average consistency, with points of clay and sand
- Grape varieties:** Verdicchio (native)
- Cultivation:** Double Guyot, Guyot and Sylvoz
- Yield:** 85 ql of grapes per hectare
- Vinification:** manual harvesting of the grapes, vinification in stainless steel at controlled temperature, bottling during the spring subsequent to the harvest. Refinement in bottles for several years for certain vintages
- Alcohol content:** 13,5% vol
- Colour:** bright straw yellow with greenish reflections when young, tending towards a golden colour with age
- Bouquet:** Initially, intensely fruity with a floral background, finally complex with notes of flint stone
- Taste:** good structure and balance with initial notes of freshness and final notes of pleasantly bitter sapidity
- Accompaniments:** seafood starters with a sauce; boiled fish or shellfish or fish cooked in a sauce, or roasted; pasta or rice with a white fish sauce or shellfish sauce; raw pork salted meat of any kind; mixed fried meat and vegetables; medium matured cheeses
- Serving temperature:** 12-14° C
- Recommended glass:** full-bodied white wines