

## TÙFICO

### CASTELLI DI JESI VERDICCHIO RISERVA DOCG



- Type:** still white wine
- First year of production:** 1998
- Production area:** hilly and piedmont in the San Marco quarter (400 m asl) in the municipality of Cupramontana
- Terroir:** marine origin, mostly sandy with clayey sections and arenaceous elements of a Pliocene origin in banks or blocks, referred to locally as “tuff”
- Grape varieties:** verdicchio 100% (native)
- Cultivation:** Guyot
- Yield:** 70 ql of grapes per hectare
- Vinification:** Late manual grape-picking. Fermentation at low temperatures. Settlement in its own yeast for approximately seven months. Refinement in bottles for at least six months
- Alcohol content:** 14% vol
- Colour:** intense straw-yellow, very bright with golden-green reflections
- Bouquet:** complex, ample bouquet. Fruity and floral - hints of pineapple, peach, walnut, mimosa, broom and lime emerge followed by vegetal notes of sage and flint-stone minerals
- Taste:** dry, soft and sapid with a perfect balance between the hard and soft components. Very long persistence and perfect correspondence with the fruity floral, vegetal and mineral olfactory scents
- Accompaniments:** Raw pork salted meat of any kind, medium matured cheeses, first course pasta and rice dishes with vegetable sauces and mushrooms, white truffle, seafood and shellfish. Grilled fish, noble fish cooked in a sauce, shellfish cooked in any manner, white meats cooked in a sauce
- Serving temperature:** 12-14° C
- Recommended glass:** full-bodied white wines