



Verdicchio dei Castelli di Jesi Classico DOC SERRA 46 Organic Certified

Variety: Verdicchio 100%;

Vines: from 35 to 45 years, South-West exposure, 5600 vertical trellis plants/acre;

Soil: clay-calcareous, yields 12 metric tons/acre. Hand harvested with grapes selection at the beginning of September.

Fermentation and aging: 3 months in steel tank and 2 months in bottle.

Color: Yellow straw color

Scents: the scent has intense notes of gorse and exotic fruits,

Taste: in the mouth soft hints of minerals and the right acidity.

Pairing Food: Ideal for spring and summer aperitifs, light fish meals and stretched curd cheeses.