



Verdicchio Di Matelica DOC

VINTAGE AVAILABLE : 2015 (0,75 lt)

CLASSIFICATION : Verdicchio di Matelica DOC

GRAPE VARIETIES : Verdicchio 100%

GROWING AREA : Contrada Monacesca, in the comune of Matelica

VINEYARD AREA : Ca. 17 hectares

VINEYARD ASPECT : North – South

SOILS PROFILE : Predominantly clayey

TRAINING SYSTEM : Vertically-trained arched or double-arched cane

VINEYARD AGE : 50% 30 years old – 50% 10 years old

VINEYARD DENSITY : Ca. 1.800-2.500 vines/hectare

VINEYARD YIELD : Ca. 3 kg/vine

VINEYARD ALTITUDE : Ca. 400 metres

HARVEST PERIOD : First ten days in October

VINIFICATION PROCESS : Hand picking of the grapes, then immediate light pressing with no use of SO₂, followed by 12-15-day fermentation at 20°C in stainless steel. The wine rested on the fine lees until spring and underwent natural malolactic fermentation in late spring. It was released one year after harvest date.

SENSORY PROFILE : This is our most distinctive version of Verdicchiodi Matelica. It needs a bit of time for its characteristics to mature and thus to reveal itself as a wine of exuberant aromatic richness, yielding notes of anise, citron, and dried fruit. Powerful and full-bodied on the palate, it maintains its remarkable concentration on through a very lengthy finish. The minerally edge to the finish reflects its terroir and makes it a good complement to elaborate recipes with fish; its firm structure will go very well with fresh cheeses and light meats.

SERVING TEMPERATURE : Ca. 10-12°C

PRODUCTION QUANTITY : Ca. 120,000 750 ml bottles

CELLARING POTENTIAL : 5-7 years, with a potential for significant additional complexity

