linea
SELEZIONI

SERRA FIORESE

Castelli di Jesi Verdicchio Riserva Classico Docg

The extremely low yield of grapes per hectare, the harvesting of the fruit when it is fully ripe and fermentation and refinement in small oak barrels enable this wine to acquire a powerful and elegant structure. Contact with wood and an extended stay in the bottle enrich its elegant and persistent aromatic vein. It is a wine that enjoys great longevity.

SCHEDA TECNICA

Type of wine
dry white.

Zone of origin
the hills around Montecarotto.

Terrain
medium consistency, with areas rich lodes in clay alternating with sandier zones.

Grapes
100% Verdicchio.

Yield x hectare
7000 kg

Processing
- extremely low yield per hectare of grapes harvested when they are completely ripe
- soft pressing of the whole grapes
- cold settling of the must and fermentation in barriques of French oak.

Maturation
in barriques for about 11 months with stirring of the pomace during initial months and refinement in the bottle for at least one year in a temperature-controlled environment.

Color
yellow with brilliant yellow reflections.

Bouquet
complex and fine. Scents of ripe fruit and fresh yellow flowers, combined with the vanilla aromas of the wood.
Highly persistent.

Flavor
richly structured, complex and seductive. Balanced and long-lived.

Consumption
if properly laid down, the wine will enjoy an average lifespan of 6 to 10 years.

Food matches
the wine goes perfectly with smoked fish, risottos, elaborate fish dishes and white meats, even spicy versions.

Serving temp.
12° - 14° C (54° to 57° F)

cl.150 cl.75