

ANFORA

Verdicchio dei Castelli di Jesi Doc Classico

The historic amphora bottle is a characteristic feature of this Verdicchio. It is a fresh wine with a medium structure and an extremely pleasant fruity character. It should be consumed when it is young.

SCHEDA TECNICA

Type of wine
young white.

Zone of origin
the hills around Castelli di Jesi, in an area described as the classic zone in the production code.

Terrain
medium consistency.

Grapes
100% Verdicchio.

Yield x ha
13000 Kg

Processing
- soft pressing
- cold settling of the must
- fermentation at controlled temperature.

Maturation
in stainless steel.

Color
straw yellow with reflections tending to greenish.

Bouquet
fruity with subtle notes of hawthorn and almonds in flower.

Flavor
dry, sapid and refreshing.

Consumption
when young, preferably before the end of the year following the harvest.

Food matches
it makes a pleasant accompaniment for traditional dishes of fish but also white meats and cold preparations.

Serving temperature
12° C (54° F)

