



Verdicchio Castelli di Jesi DOC Biological

Back to Basics

This wine come from the natural processing of Biological Verdicchio grapes. Fermentation is with indigenous yeasts and the must is macerated with the skins 1 week. After fermentation, it remains in contact with its lees until bootling, without decanting and filtration.

Grapes

Biological Verdicchio

Type of Soil

Clayey soils with Northwest exposure and an elevation of 260m

Pruning System

Cordon spur

Wine-making

The wine is fermented in stainless steel vats

To the Eye

It shows a natural opalescence due to the non-filtration and the natural sediments.

To the Nose

Pungent nose of rare beauty, the fermentations seems to create a stratification that protects the coming out of the scents and creates plumpness and minerality.

To the Taste

A prodigy in the mouth: dry, direct but enveloping. Freshness melts with a clear minerality and with light tannins, giving the right strenght.

Santa Barbara