



Verdicchio Castelli di Jesi DOC
Classico Superiore

Stefano Antonucci

Each wine that comes out of traditional patterns starts from an idea born a little by chance and a little by wager. We've always had the conviction that Verdicchio is one of the few white wines which can be exalted either the fermentation or in wood refining. From the use of woods different for typology and size, was born the Stefano Antonucci White, a wine which exalts the features of our wonderful region, Le Marche.

Grapes

Verdicchio

Type of Soil

Medium density with exposure to the East and Southeast at an elevation of 250m

Wine-making

The wine is fermented over 4 weeks in stainless steel vats at a constant temperature. It is then left to mature in French oak barriques. The initial increase in temperature is due to indigenous yeasts, selected yeasts are added when the wine has already reached 5-6% alcohol.

To the Eye

Intense yellow with golden reflections

To the Nose

Intense smell of fruit including the exotic

To the Taste

A sapid and voluminous taste, with an appealing sour ending. The aromatic mark of the barrique does not overhang the rich fruity vein

Santa Barbara