



Verdicchio dei Castelli di Jesi DOC

## *Arnaldo*

This special organic Verdicchio is dedicated to Stefano's father, Nicola Antonucci, nicknamed Arnaldo from his friends. Delicate de-stemming and natural maceration on the skins until the end of fermentation in steel. Indigenous yeasts and non-filtration make it an authentic but rebellious expression of the Verdicchio grape. A wine that becomes unique both for the particular processing and for the deep thought from which it is born.

### *Grapes*

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*

Golden yellow with copper reflections

### *To the Nose*

Complex and intriguing nose, officinal herbs alternate to ethereal hints

### *To the Taste*

Tannic and acid parts alternate giving to the wine a lively and fragrant drink

*Santa Barbara*