



Verdicchio Castelli di Jesi DOC Biological

## ***Back to Basics***

This wine comes from the natural processing of Biological Verdicchio grapes. Fermentation is with indigenous yeasts and the must is macerated with the skins. After fermentation, it remains in contact with its lees until bottling, 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 seem 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.

*Santa Barbara*