

MAROTTI CAMPI



ONYP VERDICCHIO DI CASTELLI DI JESI DOC PASSITO



TECHNICAL SPECIFICATIONS

Appellation: Verdicchio dei Castelli di Jesi D.O.C. Passito

Production area: Morro d'Alba (AN) - ITALY

Grapes: Verdicchio

Soil: Mixed mostly clay

Exposition: East/ North-East

Altitude: 180 mt. a.s.l.

Training system: Guyot

Vine density: 2.300 vines/hectare

Harvest: ripening and withering in the vineyard, hand picked in late November

Vinification: Short maceration on the skins and temperature controlled fermentation in stainless steel at 15°C.

Ageing: 12 months in small oak barrels medium toasted and at least 12 months in bottle.

WINE ANALYSIS

Alcohol: 14,5% vol.; **Total acid:** 6; **Ph:** 3,50; **Sugars:** 50 g/l

TASTING NOTES

Deep golden yellow tending to amber.

Nose of yellow flowers, candied fruits, peaches and syrup, pine seeds.

On the palate is round, almost sweet, full bodied wuth hints of apricots and backed pears, vanilla and almond finish.

Serving temperature 14°C approx. with dry cakes, chees and cheese cakes, foi gras or on its own as a meditation wine.