

MAROTTI CAMPI



VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC SUPERIORE



TECHNICAL SPECIFICATIONS

Appellation: Verdicchio dei Castelli di Jesi Classico D.O.C. Superiore

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

Grapes: Verdicchio;

Soil: Mixed mostly clay

Exposition: North-West / North-East

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 2.300 vines/hectare

Harvest: Mid September, hand harvested in small crates selecting only perfect grapes.

Vinification: Fermented on the skins in small stainless steel vats

Ageing: 6 months in stainless steel, on the skins, 6 months in bottle.

WINE ANALYSIS

Alcohol: 13,5% vol.; **Total acid:** 6,00; **Ph:** 3,40; **Sugars:** 0 g/l

TASTING NOTES

Straw yellow color with green reflections.

Mediterranean scents, citron, boxwood.

Pleasantly dry, materic structure with a long finish of citrus fruits.

Best between 14°C and 16°C