

MAROTTI CAMPI



ALBIANO

VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC



TECHNICAL SPECIFICATIONS

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

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: Beginning of September, hand harvested in small crates using dry ice to prevent oxydation;

Vinification: Soft crushing, fermented with reductive techniques in stainless steel at 15°C.

Ageing: 6 months in stainless steel, 3 in bottle.

WINE ANALYSIS

Alcohol: 13% vol.; **Total acid:** 6,5; **Ph:** 3,30; **Sugars:** 1 g/l

TASTING NOTES

Bright straw yellow color with light green reflections.

Aromas of yellow flowers, peach, green apple, jasmine with mineral hints.

Dry, savory, fresh, fruity with great drinkability.

Serving temperature 14° approx. as aperitif, pasta and rice dishes, seafood salads, fish, green salads.