



# VERDICCHIO

## dei Castelli di Jesi Classico

### ZONE OF ORIGIN

Staffolo district, ancient classic zone

### SOIL

Tuff and sand rich of calcium / south exposure

### GRAPES

Verdicchio 100%

### BREEDING SYSTEM

Guyot

### HARVEST

Night harvest in the first decade of September

### WINE MAKING

After the soft press, the fermentation at controlled temperature is made in steel tanks

### REFINING

4 months in steel

### COLOUR

Bright straw-yellow with greeny hints

### SCENT

Floral of hawthorn, tilia and slight anise note

### FLAVOUR

Dry, fruity, good consistency with elegant mineral notes at the end

### FOOD PAIRING

Appetizers, first dishes and white meats

### SERVING TEMPERATURE °C

12 - 14 °C

### CONSUMPTION TIME

To drink young but also to be conserved in bottle until 4 years since bottling time..

375 ml - 750 ml - 1000 ml - 1500 ml

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