



FROCCO

Verdicchio dei Castelli di Jesi Classico Superiore

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

6 months in stainless steel plus 6 months in bottle

COLOUR

Bright straw-yellow

SCENT

Spicy, intense citrus fruit, peach, almond paste note and anise

FLAVOUR

Full-bodied, slight vanilla note that integrates with pleasant acidity and never-ending saltiness. Persistence, elegant and ageing

FOOD PAIRING

Oven and roast fish dishes, roast white meat and fresh cheese

SERVING TEMPERATURE °C

14 - 16 °C

CONSUMPTION TIME

Until 10 years but even more if properly conserved

750 ml - 1500 ml

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