

Casal di Serra

Verdicchio dei Castelli di Jesi Doc Classico Superiore

Casal di Serra was one of the first truly 'selected' Verdicchio made in this variety's production area.

It was created in the 1980s by selecting the best grapes grown in the Montecarotto vineyard, and later enriched with grapes from another three plots situated in the most suitable areas for cultivating Verdicchio dei Castelli di Jesi. All the values of a great indigenous variety find expression in this wine. Contact with its own natural yeasts during fermentation and in the ageing process gives Casal di Serra particular properties of richness and personality, without altering its fine balance and special elegance.

Variety 100% Verdicchio

First year of production 1983

Municipality/area of production Montecarotto – Serra de' Conti – San Paolo di Jesi – Cupramontana

Vineyard

The vineyards, which are between eight and thirty years old and trained on the Guyot system, are situated on the band of hillside between 200 and 350 metres above sea level, on opposite sides of the Esino valley. The soils go back to pleiocene-pleistocene formations, and are characterised by being very deep, medium-calcareous clay loams. The yield of the vineyards never exceeds 7 tons per hectare.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September to the first ten days of October. Particular attention is paid to determining the right moment for the harvest, which must coincide with reaching the best balance between sugar content, phenolic ripening and acidity.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. For several years, some of the grapes destined for Casal di Serra are vinified using the "cold-soak" technique, a process which favours and optimises extraction of the varietal character. Fermentation, in steel tanks temperature-controlled to between 16° and 18°C, takes 10-15 days. The wine, which for the most part does not undergo a malolactic fermentation, is aged in steel for about 5 months in contact with its own yeasts. It is bottled at the end of April and then rests again in bottle for several months.

Winemaker's notes Straw yellow colour with hints of gold, it presents intense aromas of wild flowers to the nose, as well as ripe home-grown fruit. There are seductive notes of hazelnut, yeasts to be picked up, with touches of balsam and minerals. On the palate it is full, warm, dry and velvety with a good dose of freshness and tang to balance an exciting softness. The body is full, almost opulent, with good intensity and persistence.

Pairings Ideal with fish dishes, oven-cooked or grilled, roast white meat and fresh cheeses.

Ideal serving temperature 12-14°C

Glasses for serving Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

Available formats 37.5 cl / 75 cl / 1.5 litre bottles

