

Casal di Serra Vecchie Vigne Verdicchio dei Castelli di Jesi Doc Classico Superiore

Casal di Serra Vecchie Vigne was created to preserve and glorify the great historical and qualitative heritage of the old vineyards on the Montecarotto farm.

The old vines were planted in the early 70s, and their particular position and fine balance between fruit and leaf growth means that the grapes can be harvested when they have reached a slight degree of over-ripeness. The wine is aged over a long period, first in concrete tanks in contact with the native yeasts and subsequently in bottle, and that gives this *crù* its particular fullness and brings out the typical Verdicchio character.

Variety 100% Verdicchio

First year of production 2001

Municipality/area of production Montecarotto

Vineyard

The vineyards are more than thirty years old and trained on the doppio capovolto system. They are situated at about 300 metres above sea level, on a hillside facing east/south-east. The soil is very deep, clay loam, fairly fresh, and represents the ideal for a vine such as Verdicchio. The yield per hectare is between 6 and 7 tons.

Harvest

The grapes are picked by hand, and collected in boxes. The harvest takes place on the borderline between the first and second ten days in October, when the grapes have reached a slight degree of over-ripeness. It is fairly common to find that a few of the grapes have been attacked by noble rot.

Vinification

After a *light* pressing, the prime must is rapidly cooled and then goes through static decantation. A small proportion of the grapes is processed by the technique of vinification *in rosso*, which has the object of accentuating the extraction of certain of the characteristics of the Verdicchio varietal. Fermentation, in steel tanks with the temperature maintained at between 16° and 18°C, takes 10-15 days. The wine undergoes a malolactic fermentation on about 10-15% of the total volume.

The ageing stage lasts about ten months, during which the wine remains in contact with its own fermentation yeasts in concrete tanks. Casal di Serra Vecchie Vigne rests in bottle for several months before being put on sale.

Winemaker's notes The magnificent colour, brilliant golden yellow with lively greenish tints, and sumptuous oiliness anticipate an amble bouquet of broom, camomile, ripe apricot, pineapple and peach, with pleasant overtones of wild mint, sage and hazelnut. In the mouth, it is striking for its elegance: dry and fresh with an acidity which is balanced perfectly by the softness of the alcohol. Long, pungent finish.

Pairings Roast white meat, roasted fish, stuffed pasta.

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: 75 cl bottle

