

## Verdicchio dei Castelli di Jesi Doc Classico

**Verdicchio is the variety which best represents the great heritage of native grapes in the Marche Region.**

Umani Ronchi produces this wine with the intention of combining the great personality of the variety with a pleasant drinkability. The wine is made by vinifying grapes from vineyards located in the heart of the Verdicchio Classico production area, and it is our company's most widely exported product.

**Variety** 100% Verdicchio

**First year of production** 1959

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

### **Vineyard**

The vineyards, which are between six and thirty years old and trained on the Guyot system (simple and double), are situated on the band of hillsides between 150 and 300 metres above sea level. The soils tend to be clay loam, and represent the optimum for cultivating this variety.

### **Harvest**

The harvest is carried out by hand and normally takes place in the period from the middle to the end of September. The maturation curves are constantly monitored in order to determine the exact date of the harvest, with the aim in particular of preserving a good acid profile, which represents the basis of this wine's freshness.

### **Vinification**

After gentle pressing, the prime must undergoes cold static decantation. The alcoholic fermentation takes place in steel tanks with the temperature maintained at between 14° and 16°C, for about 8-10 days. A brief ageing period in steel of about three months is followed by the bottling.

**Winemaker's notes** A young wine, brilliant straw yellow in colour with pronounced greenish tints. It appeals to the nose with its delicate fruity aromas and pleasant freshness. On the palate it is dry and of medium structure, with a slight aftertaste of bitter almonds.

**Pairings** Ideal with antipasti, lean first courses and steamed fish, but also excellent with white meat salads.

**Ideal serving temperature** 8-10°C

**Glasses for serving** Tulip-shaped goblet, with the top edge very slightly flaring, light and elegant in shape, which allows the aromas to be concentrated towards the nose. This is the best way to capture the delicate and fruity bouquet of young wines.

**Available formats** 75 cl / 1.5 litre bottles

