

Villa Bianchi Verdicchio dei Castelli di Jesi Doc Classico



This is a wine which takes its name from the farmhouse of the same name, nestling in the heart of the cultivation area of the Verdicchio dei Castelli di Jesi which the Bianchi family used to make by vinifying the grapes from the surrounding vineyard.

Today Villa Bianchi aims to express all the typical features of Verdicchio by bringing out in particular its aromatic notes of freshness and elegance. This is all achieved by careful selection of the grapes in the vineyard, and through the use of vinification techniques aimed at preserving intact the aromatic character inherent in the variety.

Variety 100% Verdicchio

First year of production 1985

Municipality/area of production Maiolati Spontini – Serra de' Conti

Vineyard

The vineyards, which are between six and thirty years old and trained on the Guyot system, are situated on the band of hillsides between 150 and 300 meters above sea level, with exposure to the south/south-west. The yields average between nine and ten tons per hectare.

Harvest

The harvest is carried out by hand and normally takes place in the period from the middle to the end of September. The ripening is 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 a light pressing, the prime must is rapidly cooled and then goes through static decantation.

The alcoholic fermentation takes place in steel tanks with the temperature maintained at between 14° and 16°C, and continues for about 8-10 days. The wine does not subsequently undergo a malolactic fermentation. All the stages of production, from picking to bottling, are carried out in the absence of oxygen, in order to safeguard the primary aromas of the grapes and achieve greater freshness of flavour and bouquet. A brief ageing period in steel of about three months is followed by the bottling.

Winemaker's notes Brilliant straw yellow colour with greenish tints. Bouquet fine and intense, fruity and floral. To the taste, the wine demonstrates a pleasant structure based on vibrant and fresh notes, followed by a typically almond aftertaste and refreshing tingle.

Pairings Lean antipasti, pasta and risottos with seafood sauces; excellent with fish grilled, cooked *au gratin* or baked.

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 bottle