



# ALBIANO

## VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC



### TECHNICAL SPECIFICATIONS

**Appellation:** Verdicchio dei Castelli di Jesi Classico D.O.C.

**Production area:** Morro d'Alba (AN) - ITALY

**Grapes:** Verdicchio;

**Soil:** Mixed mostly clay

**Exposition:** North-West / North-East

**Altitude:** 180 mt. a.s.l.

**Training system:** Guyot;

**Vine density:** 2.300 vines/hectare

**Harvest:** Beginning of September, hand harvested in small crates using dry ice to prevent oxydation;

**Vinification:** Soft crushing, fermented with reductive techniques in stainless steel at 15°C.

**Ageing:** 6 months in stainless steel, 3 in bottle.

### WINE ANALYSIS

**Alcohol:** 12,30% vol.; **Total acid:** 6 ; **Ph:** 3,20; **Sugars:** 0 g/l

### TASTING NOTES

Bright straw yellow color with light green reflections.

Aromas of yellow flowers, peach, green apple, jasmine with mineral hints.

Dry, savory, fresh, fruity with great drinkability.

Serving temperature 14° approx. as aperitif, pasta and rice dishes, seafood salads, fish, green salads.