



LUZANO

VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC SUPERIORE



TECHNICAL SPECIFICATIONS

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

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: Mid September, hand harvested in small crates using dry ice to prevent oxydation;

Vinification: Soft crushing, fermented in stainless steel at 15°C, sur lie ageing for 6 months.

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

WINE ANALYSIS

Alcohol: 13% vol.; **Total acid:** 5,90; **Ph:** 3,20; **Sugars:** 0,8 g/l

TASTING NOTES

Straw yellow color with light green reflections.

Aromas of acacia, broom and wildflowers, chamomile with typical hints of almond.

Dry, savory, mineral, with hints of green apple and pleasant almond finish.

Serving temperature 14°C approx, as aperitif, pasta and rice dishes, fish, white meat.