

AWARDS

Gambero Rosso Vini d'Italia:

♥♥♥ 2006-2010-2013-2014-2015-2016-2017

Miglior vino bianco d'Italia: MISCO 2015

Slow Wine:

2010-2014 Grande vino; 2015 Vino Slow

Veronelli: 91 pts 2013; 90 pts 2014

Vinous: 91 pts 2013; 90 pts 2011

Wine Advocate-Robert Parker:

90 pts 1999

Decanter: Silver Medal 2013-2016

Wine Enthusiast: 89 pts 2014-2016

Falstaff: 93 pts 2016

Wine Spectator: 89 pts 2016

Vitality 5 Stars Wines: 91 pts 2016

Luca Maroni: 90 pts 2017

Doctor Wine: 92 pts 2016

Merum: ★★★ Vino Eccellente 2017



TAVIGNANO



Misco 2017

PRODUCTION FORM

DENOMINATION

Verdicchio dei Castelli di Jesi DOC Classico Superiore

GEOGRAPHICAL LOCATION

Tavignano's hills (west of Ancona, 20 miles from Adriatic sea).

VINEYARD DIMENSION

3 hectares

POSITION AND EXPOSURE

Medium-height slopes with South-West facing exposure.

VARIETY

Verdicchio 100%

VINE TRAINING SYSTEM

Espalier system, spurred cordon.

PRODUCTION PER HECTARE

6 tons.

GRAPE HARVEST

By hand, in small boxes with hand selections of the grapes.

VINIFICATION

Classical fermentation at controlled temperature. 6 months in stainless steel on fine yeast.

REFINEMENT IN THE BOTTLE

Minimum 3 months

CHEMICAL ANALYSIS

Alcohol: 13,51% vol

Total Acidity: 5,84 g/l

Volatile Acidity: 0,415 g/l

PH: 3,33

Net dry extract: 21,4 g/l

ORGANOLEPTIC QUALITIES

Colour: straw yellow, brilliant and shining.

Bouquet: mature fruit aromas reminiscent of sweet almond, floral scent such as hawthorn and broom flowers.

Taste: typical Verdicchio with slightly bitter aftertaste, juicy and smooth in the mouth.

Matching food: hors d'oeuvres, fishes and crustacean. It combines also with medium-seasoned cheese and white meat.

