



Costa Verde 2023

PRODUCTION FORM

DENOMINATION

Verdicchio dei Castelli di Jesi DOC Classico

GEOGRAPHICAL LOCATION

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

VINEYARD DIMENSION

6 hectares, from vineyards planted in 1992, 2016 and 2018

POSITION AND EXPOSURE

Medium-height slopes with East facing exposure.

VARIETY

Verdicchio 100%

VINE TRAINING SYSTEM

Espalier system, guyot.

PRODUCTION PER HECTARE

10 tons.

GRAPE HARVEST

Hand picking.

VINIFICATION

Classical fermentation at controlled temperature.

REFINEMENT

Minimum 4 months in stainless steel tanks and minimum 2 months in the bottle

CHEMICAL ANALYSIS

Alcohol: 12,00% vol

Total Acidity: 6,65 g/l

Volatile Acidity: 0,12 g/l

PH: 3,10

Total sulfur dioxide: 65,00 mg/l

Total dry extract: 25,5 g/l

Residual sugar: 3,69 g/l

ORGANOLEPTIC QUALITIES

Colour: straw yellow with greenish hues.

Bouquet: fresh fruit aromas reminiscent of white peaches and floral scent.

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

Matching food: hors d'oeuvres, fishes and crustacean.