

The best interpretation of Verdicchio's versatility. A traditional method produced only in vintages that have the best climatic conditions. Only 2.477 bottles produced, with numbered labels, this Dosaggio Zero aims to expand the horizons of a grape variety with huge potential.



APPELLATION

Verdicchio dei Castelli di Jesi DOC Spumante

GEOGRAPHIC POSITION

Tavignano hills

VINEYARD

Vineyard **Archetti**, 1ha, planted in 1992. First winery's vineyard with guyot pruning system, that brings to the formation of little archs given by trellises of vine. From that phenomenon, the name of the vineyard.

POSITION AND ASPECT

Slightly steep hills with east aspect. Clay soils with big limestone component.

VARIETY

Verdicchio 100%

VINE TRAINING SYSTEM

Double Guyot

PRODUCTION PER HECTAR

70 q.li/ha

VINIFICATION TECHNIQUE

Fermentation at controlled temperature, following elevation in stainless steel for 8 months.

TIRAGE AND DISGORGEMENT

Tirage: July 2020

Disgorgement: 24 April 2024

46 months on fine lees in bottle before the disgorgement.

CHEMICAL ANALYSIS

Alcohol: 12,00% abv

Total acidity: 5,90 g/l

Volatile acidity: 0,19 g/l

pH: 3,10

Dry extract: 16,40 g/l

Residual sugar: < 0,10 g/l

DESCRIPTION

Colour: Bright yellow straw. Fine and intense perlage.

Aroma: Initial leesy note. Herbaceous shades, lime and petrol then leave room for ripe fruit flavours.

Taste: dry and elegant, on the palate herbal sensations alternate to more mineral and structured notes.

Pairing: Suitable for the hors d'oeuvre, but it can pair well also with raw fish and starters.