

# La Vergine 2021

PRODUCTION FORM

## DENOMINATION

Marche IGT Bianco

## GEOGRAPHICAL LOCATION

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

## VINEYARD DIMENSION

1 hectare

## POSITION AND EXPOSURE

Medium-height slopes with South-East exposure.

## VARIETY

Verdicchio 100%

## VINE TRAINING SYSTEM

Espalier system, guyot pruning.

## PRODUCTION PER HECTARE

10 tons

## GRAPE HARVEST

Hand picking, with rigorous quality selection of the grapes.

## VINIFICATION

Crush-destemming of the grapes and then fermentation with wild yeasts and no control of the temperature; maceration on the skins for 1 month. Unclarified, unfiltered.

## REFINEMENT IN THE BOTTLE

Minimum 2 months

## CHEMICAL ANALYSIS

Alcohol: 13,36% vol

Total Acidity: 5,6 g/l

Volatile Acidity: 0,27 g/l

PH: 3,20

Total sulfur dioxide: 89,00 mg/l

## ORGANOLEPTIC QUALITIES

Colour: straw yellow, with copper hues.

Bouquet: ripe fruits, exotic and tertiary aromas.

Taste: Verdicchio with slightly bitter aftertaste, lightly tannic, mineral.

Matching food: structured dishes, white meat.

