

AWARDS

Gambero Rosso Vini d'Italia:

🍷🍷🍷 2005 - 2006

Touring Club Vini Buoni d'Italia:

2005-2008-2009-2011-2012-2013

★★★★ 2017

Corona/Golden Star; Corona + Corona

del Pubblico 2016-2017

Bibenda/Duemilavini: 🍷🍷🍷🍷

2012-2013-2015-2017

Concorso Vinalies Paris: Medaglia d'oro

Slow Wine: 2010 Vino Slow

Veronelli: 90 pts 2012

Decanter: Silver Medal 2013;

Gold Medal 95 pts 2014

Decanter Asia: Silver Medal 90 pts 2015

Wine Enthusiast:

89 pts 2013; 90 pts 2015

Falstaff: 94 pts 2015

Vinous: 92 pts 2015

Merus: ★★ 2015

Luca Maroni: 90 pts 2016

Doctor Wine: 95 pts 2016



TENUTA DI

TAVIGNANO



Misco Riserva 2018

PRODUCTION FORM

DENOMINATION

Castelli di Jesi Verdicchio Riserva DOCG Classico

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

With hand selection of the grapes in multiples passes with grapes ripening (the last grapes are in collection).

VINIFICATION

Fermentation at controlled temperature, 12 months on fine lees without any batonnage.

REFINEMENT IN THE BOTTLE

Minimum 18 months

CHEMICAL ANALYSIS

Alcohol: 12,98% vol

Total Acidity: 6,32 g/l

Volatile Acidity: 0,19 g/l

PH: 3,40

Total sulfur dioxide : 111,00 mg/l

ORGANOLEPTIC QUALITIES

Colour: a great personality and elegance, bright and shining.
Bouquet: remember to smell ripe fruit, sweet almond, acacia flowers, star anise, citrus scents.

Taste: long lasting taste with savory and mineral notes.

Matching food: is combined with great cuisine, seafood, white meats and medium aged cheeses.

