

AWARDS

Gambero Rosso:

Best White Wine of the Year 2017 (Misco 2015);

7 times 3 Bicchieri winner (2006-2010-2013-2014-2015-2016-2017)

Decanter: 2021 90pts, 2020 95pts, 2016 91pts

Wine Spectator: 2017 90pts

Robert Parker: 2021 91pts, 2017 91pts, 2010 90pts

Vinous: 2020 92pts, 2018 92pts, 2013 91pts

Terroir Sense – Ian D’Agata: 2022 92pts

Falstaff: 2021 93pts, 2018 93 pts, 2016 93pts



MISCO 2022

Technical Sheet



DENOMINATION

Verdicchio dei Castelli di Jesi DOC Classico Superiore

GEOGRAPHICAL LOCATION

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

VINEYARD DIMENSION

4 hectares, vineyard planted in 1992.

POSITION AND EXPOSURE

Medium-height slopes with South-West facing exposure, on clay and limestone soil.

VARIETY

Verdicchio 100%

VINE TRAINING SYSTEM

Espalier system, double guyot.

PRODUCTION PER HECTARE

6 tons.

GRAPE HARVEST

Hand selection of the grapes in multiples steps with grapes ripening with operations of grape thinning depending on the climate development of the vintage.

VINIFICATION

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

REFINEMENT IN THE BOTTLE

Minimum 6 months.

CHEMICAL ANALYSIS

Alcohol: 13,60% vol

Total Acidity: 5,94 g/l

Volatile Acidity: 0,15 g/l

PH: 3,15

Total sulfur dioxide: 69,00 mg/l

Total dry extract: 20,3 g/l

Residual sugar: 0,49 g/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.