

Misco Riserva 2014

PRODUCTION FORM

DENOMINATION

Castelli di Jesi Verdicchio Riserva DOCG

GEOGRAPHICAL LOCATION

Tavnignano'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

Classical fermentation at controlled temperature, after a short maceration.

REFINEMENT IN THE BOTTLE

Minimum 18 months

CHEMICAL ANALYSIS

Alcohol: 13,88% vol

Total Acidity: 6,16 g/l

Volatile Acidity: 0.19 g/l

PH: 3,40

Net dry extract: 23,6 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.

