



Misco Riserva 2019

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: 13,98% vol

Total Acidity: 6,12 g/l

Volatile Acidity: 0,18 g/l

PH: 3,40

Total sulfur dioxide: 74,00 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.

