



# Misco Riserva 2019

## PRODUCTION FORM

Misco Riserva arises from the same vineyard of Misco. It's the Family Aymerich selection of the best grapes of the vineyard. A cru that expresses Ondine's desire to prove the incredible potential of Verdicchio wines to age in the bottle for many years. The production per year is around 3.000 bottles and represents what Verdicchio really is for us. A great white wine that doesn't fear the proof of time and that can sit in the tables of the best restaurants of the world.

## DENOMINATION

Castelli di Jesi Verdicchio Riserva DOCG Classico

## GEOGRAPHICAL LOCATION

Tavnano'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 – East facing exposure on clay and limestone soil

## VARIETY

Verdicchio 100%

## VINE TRAINING SYSTEM

Espalier system, double guyot

## PRODUCTION PER HECTARE

6 tons.

## GRAPE HARVEST

Manual selection of the grapes in multiple passages when clusters are fully ripe.

## VINIFICATION

Fermentation at controlled temperature in stainless steel vats. Refinement on fine lees for 24 months without batonnage in stainless steel.

## REFINEMENT IN THE BOTTLE

Minimum 24 months

## CHEMICAL ANALYSIS

Alcohol: 13,50% vol

Total Acidity: 6,12 g/l

Volatile Acidity: 0,18 g/l

PH: 3,20

Total sulfur dioxide: 74,00 mg/l

Total dry extract: 25,8 g/l

Residual sugar: 3,00 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.