



TENUTA DI  
TAVIGNANO

# MISCO RISERVA 2013

## 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, which 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.
<u>Chemical Analysis</u>	
Alcohol	13.30% vol
Total Acidity	5.74 g/l
Volatile Acidity	0.17 g/l
PH	3,40
Net dry extract	19.4 g/l
<u>Organoleptic Qualities</u>	
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.

**Società Agricola Lucangeli Aymerich di Laconi S.S.**

Cingoli (MC) ITALIA - Località Tavignano,10 - Tel. 0733.61.73.03 - Fax 0733.61.73.20

[www.tenutaditavignano.it](http://www.tenutaditavignano.it) - [info@tenutaditavignano.it](mailto:info@tenutaditavignano.it)