

Villa Torre 2021

PRODUCTION FORM

DENOMINATION

Verdicchio dei Castelli di Jesi DOC Classico Superiore

GEOGRAPHICAL LOCATION

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

VINEYARD DIMENSION

6 hectares

POSITION AND EXPOSURE

Medium-height slopes with East facing exposure.

VARIETY

Verdicchio 100%

VINE TRAINING SYSTEM

Espalier system, Guyot pruning.

PRODUCTION PER HECTARE

9 tons

GRAPE HARVEST

By hand, in small boxes with hand selections of the grapes.

VINIFICATION

Fermentation at controlled temperature in stainless steel.

REFINEMENT IN THE BOTTLE

Minimum 3 months

CHEMICAL ANALYSIS

Alcohol: 13,031% vol

Total Acidity: 5,36 g/l

Volatile Acidity: 0,13 g/l

PH: 3,25

Total sulfur dioxide: 52,00 mg/l

ORGANOLEPTIC QUALITIES

Colour: straw yellow with greenish hues.

Bouquet: fresh fruit aromas reminiscent of green apple, floral scent such as hawthorn and broom flowers.

Taste: typical Verdicchio with slightly bitter aftertaste, juicy and smooth in the mouth.

Matching food: hors d'oeuvres, fishes and crustacean.

