

Villa Torre 2024

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, from vineyards planted in 1992

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

Minimum 6 months in stainless steel vats and minimum 2 months in the bottle

ALCOHOL CONTENT

Alcohol: 13,00% vol

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.

