

MAROTTI CAMPI



CASTELLI DI JESI VERDICCHIO CLASSICO RISERVA DOCG



TECHNICAL SPECIFICATIONS

Appellation: Castelli di Jesi Verdicchio Classico D.O.C.G. Riserva

Production area: Morro d'Alba (AN) - ITALY

Grapes: Verdicchio

Soil: Mixed mostly clay

Exposition: North-West

Altitude: 180 mt. a.s.l.

Training system: Guyot

Vine density: 2.300 vines/hectare

Harvest: Mid October, hand harvested in small crates using dry ice to prevent oxydation

Vinification: Soft crushing, few hours of skin contact, fermented in stainless steel at 15°C, aging sur lie.

Ageing: 12 months in stainless steel, 20% aged for the same amount of time in small oak barrels.

WINE ANALYSIS

Alcohol: 14% vol.; **Total acid:** 6,00; **Ph:** 3,50; **Sugars:** 3 g/l

TASTING NOTES

Bright straw yellow color with light gold reflections.

Aromas of broom and elderflower, marine and mineral hints with a delicate touch of vanilla, great evolution during aging.

Full bodied, with good acidity to balance the fruitiness, sapid and mineral, well balanced and long finish. Serving temperature 14° approx with elaborated first courses, fish, white meat, soups.