

PASSION FOR VERDICCHIO

San Vito Verdicchio di Matelica D.O.P

This wine originates from a selection of our finest vineyards and expresses the aromatic power of this noble variety in a rich, complex, intense and harmonious style with a wide mouth opening structure and aromatic persistence.

Type of wine	Dry white.
Production area	Colline di Matelica (MC) – 400 m above sea level
Soil type	Very loose and draining, clay-calcareous tendency.
Grape variety	Pure Verdicchio
Yield per hectare	80 – 100 q
Processing	Best grapes are picked by hand, reduced vinification, crushing and pressing of grapes, cold maceration of pressed grapes for 8-12 hours at 10° C, static must decantation and subsequent fermentation at a controlled temperature (16-18 ° C) with the addition of selected yeasts. Malolactic fermentation with selected bacteria for 50% of the wine.
Maturation	8 months in stainless steel containers and 2 months in bottle.
Colour	Deep straw yellow with green highlights.
Bouquet	Intense and complex, characterised by ripe fruity tones of apple, peach, apricot and yellow melon, mixed with dried flowers and aromatic herbs.
Flavour	Structured, with real impact and softness, but with a simultaneously remarkable freshness and a pleasant flavour.
Consumption	Up to five years.
Matches	Rich dishes and dishes based on fish and white meats, mature cheeses.
Serving temperature	10-12° C

