

PASSION FOR VERDICCHIO

Lamelia

Verdicchio di Matelica D.O.P

This is a wine which expresses the freshness of Verdicchio with its elegant, fragrant scents and its tastiness. It possesses a modern and youthful style that is easily approachable and drinkable.

Type of wine	Dry white.
Production area	Colline di Matelica (MC) – 300 m above sea level
Soil type	Clay-limestone.
Grape variety	Pure Verdicchio
Yield per hectare	100 – 120 q
Processing	Manually harvested grapes, reduced vinification, crushing and soft pressing of grape, static must decanting and subsequent controlled alcoholic fermentation (16-18° C) with the addition of selected yeasts.
Maturation	4 months in stainless steel containers and 2 months in bottle.
Colour	Straw yellow with green highlights.
Bouquet	Fruity with scents of apple, almond and white fruit (peach, apricot, nectarine).
Flavour	Remarkably fresh and genuine olfactory sensations, with pleasant minerality and tastiness.
Consumption	Within two years of harvesting.
Matches	Starters, fried food, low-fat cured meats, first courses, raw fish, semi-matured cheeses.
Serving temperature	10-12° C

