

PASSIONE PER IL VERDICCHIO

Amelior

This wine is made from the best Verdicchio vineyards and is produced only during the best vintage when grapes has the potentiality to reach the high DOCG quality standard. The extremely low yield of grapes per hectare, the harvesting of the fruit when it is fully ripe and the refinement in stainless steel tanks enable this wine to acquire a powerful and elegant structure. Extended stay in the bottle enrich its elegant and persistent aromatic vein. It is a wine that enjoys great longevity.

Type of wine	White dry.
Area	Matelica (MC) – 400 m s.l.m.
Soil type	Loose and permeable, tending to clay and calcareous.
Grape variety	Verdicchio 100%.
Average yield	8 - 11 tons per ha
Processing	low yield per hectare of selected grapes, hand-picked grapes, soft pre-skin maceration and following cold settling of the must, fermentation controlled temperature by using selected yeasts, in concrete tanks.
Maturation	12 months in concrete tank and 6 months in bottle
Color	Straw yellow with brilliant golden reflection.
Bouquet	Complex and fine. Scents of ripe fruit (peach, apple) and dried yellow flowers (broom, chamomile) combined with pleasant scents of spices and dried fruit
Flavor	Mineral and fresh, richly structured, balanced and persistent with seductive and soft aftertaste
Consumption	Within 10 years.
Food matches	First courses, aged cheese, elaborated seafood dishes, grilled fish and white meats, even spicy version.
Serving temperature	10 - 12°C



L A M E L I A

Lamelia Srl · Via Raffaello 1C · I-62024
Matelica (MC)
Tel. +39.0737.840.13 · info@lameliavini.it
• www.lameliavini.it