



Verdicchio dei Castelli di Jesi DOC



Vines: Verdicchio 100%

Harvest: Manually, repeatedly during October

Winemaking process: Fermentation initiated using local yeasts and completed using selected yeast cakes. 5 months' fine sediment ageing

Appearance: Crystal clear

Colour: Straw-coloured with greenish-gold highlights

Bouquet: Intense and long-lasting with hints of ripe fruit and slightly over-ripe grapes

Taste: Very delicate, reminiscent of sage and almond. Leaves a long-lasting, pleasant aftertaste

Imported by Bacchanal Wine Imports
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