



## Vigneto del Balluccio



### Verdicchio dei Castelli di Jesi Doc Classico Superiore 2023

Strengths of the wine: Structure, complexity, sapidity, elegance and persistence

This wine from a single vineyard, is the reflection of our territory identity

Grape variety: Verdicchio 100%, selection from oldest vineyard

First year of production: 1998

Production areas: Castelplanio (Cellar)

Source vineyard: 1,3 ha

Exposition: Nord-Est

Grape yield per hectare: 90 q/ha

Soil: Clay, fresh, deep and rich in organic substance

Fertilizations: Legume lays, organic pelletised manure

Medium age of the vineyard: 25-30 years

Wine training system: Double guyot

Seasonal pattern: Mild winter and little rainfall that anticipated the vegetative growth.

Spring with consistent rainfall from May to June. Hot summer

Harvest: Between the second and the third decade of September.

Manual harvest, in subsequent stages in 10 kg crates.

Wine making and refinement: Off-the-skins vinification, must cleaning, fermentation at a controlled temperature below 17°C with the exclusive use of pied de cuve, matured in stainless steel vats for 7 months and refined in bottle for at least 7 months

Alcohol: 13,5 %vol

Serve at temperature of: 12 – 14 °C

Colour: Straw yellow

Aroma: Fragrance of white flowers, almond, sage, flint and light hydrocarbons which intensify with ageing

Flavour: Savoury, intense, palatable, fresh, good acidity balance with a slightly bitter taste at the end

Pairing: Fish dishes, semi-mature cheese, white meat

Average number of bottle produced: 11.200