



## ANFORA

### Verdicchio dei Castelli di Jesi DOC Classico

**Grapes:** Verdicchio 100%

**Type of wine:** Dry white.

**Area of origin:** Hilly inland of the central Marche region.

**Soil profile:** <sup>SEP</sup>Medium dense, facing southeast.

**Harvest:** Hand-harvested at the end of September.

**Vinification:** soft pressing, static decantation for 3 days at low temperatures, followed by fermentation in stainless steel and refinement in steel for about 4 months.

#### TASTING NOTES:

**Colour:** Straw-yellow with green hues.

**Bouquet:** Ample and persistent expression of white flowers, white fruit and citrus fruit with a mineral note. A very drinkable, pleasant wine that is balanced, sapid, harmonic and fresh, with a lingering almond aftertaste.

**Serving suggestions:** with hot and cold seafood or vegetable appetizers, pasta dishes with vegetables or mushroom, grilled seafood.

**Serving temperature:** 10-12°C