



CRISIO

Castelli di Jesi Verdicchio Riserva DOCG Classico

Grapes: Verdicchio 100%.

Area of origin: Serra de' Conti municipality, within the "Classico" area of the Verdicchio dei Castelli di Jesi appellation.

Soil profile: Medium texture, fresh, sandy and mineral.

Training system: Guyot Espalier

Harvest: The selected grapes are hand-picked in 3 different periods of the same vintage (early, regular and late harvest) and carried to the cellars in very small baskets to avoid any grape damages.

Vinification: The grapes are softly pressed, must clarification by cold settling. The early harvested grapes (50% of the wine) undergo the fermentation in small barrels, the regular harvested (25%) and late harvested grapes (25%) are fermented separately in stainless steel tanks at a controlled temperature of 16°C. Right after the 3 parts are blended together in stainless steel where they stay for one year, followed by a minimum bottle refinement of 6 months.

TASTING NOTES:

Colour: Pale straw yellow with green hues.

Bouquet: A pronounced aromatic note of freshness, and persistent hints of citrus, white flowers, white fruit and aromatic herbs.

Taste: Very elegant, full body and complex yet fresh and mineral. Long savory finish.

Shelf life: 10-15 years.

Serving suggestions: It matches perfectly with any important dish of seafood and shellfish, crustaceans and crudités, pasta dishes with aromatic herbs, mushrooms and truffles, with semi-mature cheeses.

Serving temperature: 12 °C.