



CASALFARNETO

DIEGO

Verdicchio dei castelli di Jesi DOC Classico *Organic wine*



Grapes: 100% Verdicchio

Type of wine: Dry white wine

Area of origin: Central Marche region close to the Appennins Mountains, Ancona province, own vineyards.

Soil profile: Medium texture, tending to clayey.

Harvest: The grapes are picked by hand when they reach the right balance between acids, sugars and pH, generally at the end of September or beginning of October.

Winemaking: Soft pressing of the grapes, cold-soak technique to avoid oxidation during all processes, fermentation in stainless steel at a controlled temperature of 16-18°C. The wine then ages for about 3-4 months in steel and refine for at least 2 months in the bottle.

TASTING NOTES:

Colour: Straw-yellow with green highlights.

Bouquet: Hints of white flowers and white fruit, citrus and mineral notes.

Taste: A refreshing wine of great drinkability, well-balanced, structured and sapid, with the typical almond aftertaste that characterize the variety.

Serving suggestions: It goes very well with hot and cold seafood and shellfish starters, pasta with vegetables or seafood sauces, white meat, excellent with grilled seafood.

Serving temperature: 10-12°C

Alcohol: 14% vol.