



IKON

Verdicchio dei Castelli di Jesi DOC - Passito

Grapes: Verdicchio 100%

Wine type: Sweet wine (about 140 g/l)

Production area: Serra de' Conti (AN), self-owned vineyards.

Soil: Medium texture, tending to sandy, deep and fresh with a South-East exposure.

Harvest: in September, then the bunches are hung on wires to dry for at least 3 months.

Winemaking: The dried grapes are pressed softly and fermentation is in steel. After fermentation the wine is refined 2 years in 50 liters wooden casks and at least 1 year in bottle.

TASTING NOTES:

Colour: Golden-amber color.

Aroma: Intense notes of citrus, candied orange, exotic fruit and elegant tertiary aromas.

Taste: Pleasantly sweet, warm, caressing, with great plushness and density. Good follow-through on the palate of the exotic fruit and ripe peach and apricot, combined with spicy overtones and a honeyed, very lingering finish.

Serving suggestions: Excellent at the end of a meal with biscuits and almond pastries, *cantuccini* biscuits or dark chocolate. It is an excellent meditation wine or to drink in company.

Serving temperature: 14°C.