



VICARI
Tradizione di famiglia



Capofila del Pozzo Buono

Verdicchio dei Castelli di Jesi D.O.C. Classico

The best known and most famous wine of the Marche region, it is produced in purity from carefully selected grapes. It has an intense, straw yellow colour with slightly green tones.

Its flavour is frank and clean to the palate, revealing well-structured body and a considerable alcoholic content.

A fresh, dry wine with a pleasantly bitter aftertaste that persists for a long time in the mouth. Its characteristics make it the right wine to serve with many foods, from soups to pastas or rice dishes with vegetables which are not very aromatic, to the classic fish.

It should be served at 10° - 12°C.

Varieties:	Verdicchio 100%.
Production area:	Territory of Morro d'Alba (Ancona-Marche)
Soil:	Mixed.
Altitude:	180 m. s. l. m.
Exposure:	South.
Training system:	Double gujo.
Vine spacing:	3.600 piante / ha
Harvest:	Hand harvested.
Vinification:	Temperature controlled, off the skins with long time on the lees.
Ageing:	In steel vats.
Grape yield:	80 - 90 Q di uva ad ha.
Organoleptic	
Characteristics:	Colour: Straw yellow with green reflections. Bouquet: Elegant with fruits and field flowers. Bouquet: Soft, full body with a slightly bitter aftertaste.
Alcohol:	13.5 % vol.
Total acidity:	6.5 g/l
Serving temperature:	14° C approx.
Serve with:	Pasta and rise dishes, fish, white meats, cheeses.

Azienda Agricola Vicari

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