



VICARI
Tradizione di famiglia



L'Insolito del Pozzo Buono

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

We tried with this wine, "L'insolito del Pozzo Buono", to exalt the exceptional sensorial and organoleptic peculiarities of our autochthonous grape variety: Verdicchio dei Castelli di Jesi.

The particular aroma of this wine is due to an extreme attention during each stage of wine making process: small yield, hand harvest in crates, different processing technique .

Intense on the nose with hints of peach, citrus and tropical fruits, that remain strong on the palate, fresh, sapid with a persistent taste.

Amazing with stockfish, shellfish, cheeses, especially mature ones, and light meats.

Varieties:	Verdicchio 100%.
Production area:	Territory of Morro d'Alba (Ancona-Marche).
Soil:	Clay and sandy.
Altitude:	180 m. s. l. m.
Exposure:	South.
Training system:	Gujo.
Vine spacing:	3.600 piante / ha
Harvest:	Hand harvested in crates.
Vinification:	Soft grapes press without oxygen contact , must off the skins at low temperature. Temperature controlled fermentation.
Grape yield:	60 - 70 Q di uva ad ha.
Characteristics:	Colour: Straw yellow with green reflections. Bouquet: Elegant with citrus and tropical fruits, field flowers hints. Taste: Soft, full body with a good balance and a slightly bitter aftertaste.
Alcohol:	14 % vol.
Total acidity:	6.5 g/l
Serving temperature:	12°-14° C circa.
Serve with:	Stockfish, shellfish, cheeses, especially mature ones, and light meats.

Azienda Agricola Vicari

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