



**VICARI**  
*Tradizione di famiglia*



## Oltretempo del Pozzo Buono

Castelli Di Jesi Verdicchio Riserva DOCG Classico

Where the clay gives way to the sand, where the grapes acquire a more intense color, from this land located in the sunniest part of the valley, is born this wine: Oltretempo.

A wine that enhances the longevity characteristics of this wonderful grape. After harvesting in boxes at dawn and careful vinification in white, the wine stops on the lees for about 10 months before being bottled.

The long aging in bottle of at least 30 months makes it very balanced; a wine of great structure with floral aromas that perfectly integrate with the more complex ones of aromatic herbs and spices.

A wine capable of great evolutions that manages to express its perfection over time.

It goes well with fish, shellfish, white meats and cheeses.

<b>Varieties:</b>	Verdicchio 100%.
<b>Production area:</b>	Territory of Morro d'Alba (Ancona-Marche).
<b>Soil:</b>	Mostly sandy.
<b>Altitude:</b>	180 m. s. l. m.
<b>Exposure:</b>	South.
<b>Training system:</b>	Gujo.
<b>Vine spacing:</b>	3.600 piante / ha
<b>Harvest:</b>	Hand harvested in crates.
<b>Vinification:</b>	Soft grapes press without oxygen contact, must off the skins at low temperature. Temperature controlled fermentation.
<b>Ageing:</b>	In steel vast on the lees for 10 months and in bottles for 30 months
<b>Grape yield:</b>	60 - 70 Q di uva ad ha.
<b>Characteristics:</b>	Colour: Giallo brillante ed intenso con riflessi verdognoli. Bouquet: Elegant wild flowers herbs and flint. Taste: Soft, full body with a good balance and a slightly bitter aftertaste.
<b>Alcohol:</b>	14.5% vol.
<b>Total acidity:</b>	6.8 g/l
<b>Serving temperature:</b>	15°-16° C circa.
<b>Serve with:</b>	Fish, shellfish with meats and cheeses.

Azienda Agricola Vicari

Morro d'Alba (AN) - Italy - Tel./Fax 0731.63164 - Nazzareno cell. 339.2996420 - Vico cell. 338.6205245

info@vicarivini.it - www.vicarivini.it