

INDIGENOUS

Verdicchio dei Castelli di Jesi DOCG

2014

Location: Castelli dei Jesi
Soil: Chalky
Avg. Vine Age: 15 years
Altitude: 1,400 feet
Exposure: Southwest

Time of Harvest: Beginning to mid September
Fermentation: 20 days in Stainless steel tanks
Refinement: 3 months on lees
Aging: 2 months in bottle
Release: Spring
Color: Light straw yellow
Bouquet: Notes of passion fruit and vanilla layered with mineral notes and accompanied by hints of lindenberry

Palate: Medium bodied wine with rich texture and notes of stone fruits and white peach are balanced with good acidity and a crisp, elegant finish.

Evolution: 5 years

Food Pairing: Appetizers from cheese, to meats, to sushi, and delicate fish dishes ideally accompanied by tomatoes to match the acidity and elegance of the wine

Training System: Guyot
Total Acidity: 5.5 grams/liter
Sugar Content: 0 grams/liter
pH Level: 3.5
Serving Temp: 54°F
Glass: White wine



Production:
5,000 cases
per year

Average Yield:
4,000 bottles
per hectare

Grape Variety:
100% Verdicchio

Denomination:
Verdicchio
dei Castelli di Jesi
DOCG

Alcohol:
13% vol.