



ANFORA

Verdicchio dei Castelli di Jesi DOC Classico

Grapes: Verdicchio 100%

Type of wine: Dry white.

Area of origin: Hilly inland of the central Marche region.

Soil profile: ^[SEP]Medium dense, facing southeast.

Harvest: Hand-harvested at the end of September.

Vinification: soft pressing, static decantation for 3 days at low temperatures, followed by fermentation in stainless steel and refinement in steel for about 4 months.

TASTING NOTES:

Colour: Straw-yellow with green hues.

Bouquet: Ample and persistent expression of white flowers, white fruit and citrus fruit with a mineral note. A very drinkable, pleasant wine that is balanced, sapid, harmonic and fresh, with a lingering almond aftertaste.

Serving suggestions: with hot and cold seafood or vegetable appetizers, pasta dishes with vegetables or mushroom, grilled seafood.

Serving temperature: 10-12°C