

CASTELGUFO



VERDICCHIO DEI CASTELLI DI JESI DOC



History: The Verdicchio vineyard is strongly connected to the land of the region Marche and it boasts of ancient origins, with first written evidences dating back to the 5th century AD.

Appellation: Verdicchio dei Castelli di Jesi DOC

Method of Production: Traditional

Grape Varieties: Verdicchio 100%

Wine-making Technique: Soft crushing without the addition of oxygen, which allows to extract all the inherent aromas of the grape variety. Controlled temperature.

ANALYTICAL DATA

Alcohol: 12,50% Vol.

Residual sugar: 6 g/l

Acidity: 6,40 g/l

ORGANOLEPTIC EXAM

Colour: Intense straw yellow with golden-green reflections.

Aroma: Complex scents given by flowers such as hawthorn, fruits such as white peach and Golden Delicious apple with scents of sage and sweet spice.

FOOD MATCHING

Perfect with grilled white meats and steamed or baked fish.