

c'è terra e c'è vino.

Linea Colli Ripani

Bottled by:

La Cantina dei Colli Ripani Soc. Coop. Ripatransone, (AP) Italia - Product of Italy - info@colliripani.com #cantinadeicolliripani - colliripani.com

Chapter n.7

Verdicchio dei Castelli di Jesi DOC Classico

Production area

Production area of Verdicchio.



Vinification

Cryomaceration of grapes, soft pressing with must debourbage and temperaturecontrolled fermentation. Maturation 'sur lie' for at least three months.

Serving temperature

We recommend serving at 10/12°C.

VERDICCHIO DEI CASTELLI DI JESI

Dicci vini per raccontarti la nostra capitolo n. 7

dei colli ripan

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dei Castelli di Jesi DOC Classic Achieved from grapes of

Wine varieties Verdicchio.

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Picking method

By hand.

Organoleptic characteristics

Straw yellow with greenish hues. Its aroma has fresh notes of citrus, yellow fruits (peach and banana) and almond. On the palate, it is soft, fullbodied, fruity and persistent.

Average yield per hectare

9/10 tons of grapes.

Serving suggestions

Appetisers, pasta, white meat and especially fish.