



EVENING IN THE WINERY

Taste the essence of Filodivino with five pairings.

Five creations by our Chef Andrea Alessandrelli designed to match and enhance our wines.

Each glass plays with the paired dish to create surprising sensations.

A GREAT CLASSIC

MATTO, Verdicchio dei Castelli di Jesi Classico Superiore DOC Organic

Fruity and floral, very expressive. Fresh, savory and engaging.

A Verdicchio with great drinkability and able to match delicate dishes.

It is a selection of the best plots of our vineyard vinified in stainless-steel and concrete: it's our classic interpretation of this noble grape.

Steamed local fish, vegetable mayonnaise, fresh fruit, cooked vegetables and wild herbs.

The lightly greasy vegetable and marine part helps the acidity of the wine to create a perfect balance. The seasonal fruits and veggies enhance the structure of the wine and its complexity. The steamed fish combines with the wine's aromas to complete the taste sensation.

OUR NEW ENTRY

ALBAE, Marche Rosato IGT Organic

An original version of Lacrima, aromatic and fruity, which combines with the finesse and intensity of Syrah. The result is an elegant, juicy and mineral rosé.

Very versatile in pairings thanks to its delicate structure, which is the result of a soft pressing of the grapes and a very short maceration.

Toasted bread cream with the base ingredients of Italian cuisine and leek powder.

The creamy bread meets the light tannins of the wine and helps it to express itself at its best. The light acidity and minerality of this rosé blend perfectly with the Mediterranean aromas of the dish.





OUR MOST REPRESENTATIVE WINE

DINO, Castelli di Jesi Verdicchio Riserva DOCG Organic

A great Verdicchio: complex, deep, balanced. The selection of grapes from fifty-years-old vines creates a white wine capable of matching also with meat dishes. It offers aromas of bees-wax and candied fruit, very wide in the mouth with a fresh and clean finish.

Local “scottona” tartare, beetroot and vegetable mayonnaise.

The raw meat has an intense and complex taste and the wine, silky and characterized by delicate tannins, goes perfectly with it. The beetroot and the mayonnaise are highlighted and enhance the rich aromas of our Riserva.

AN UNCONVENTIONAL WINE

COCCIO, Marche IGT Organic – Orange wine made in amphoras

Verdicchio macerated on the skins and aged in clay amphoras. Great body balanced by the minerality typical of our terroir. A modern interpretation of an ancient technique, confirming the expressive versatility of this grape.

Steamed cod, seasonal vegetables, lemon gel and honey.

The rich structure of the wine goes well with this complex dish and makes the palate soft and balanced. In this version, the typical acidity of Verdicchio has citrus aromas and gives a tasty and deep effect.

TRADITION AS WE SEE IT

SOARA, Lacrima di Morro d’Alba Superiore DOC Organic

Interpretation of the Lacrima that emphasizes its complexity and aromatic potential, while maintaining freshness and balance. The light ageing in wooden barrels highlights the nose of red fruits and flowers, supported by a silky structure, typical of this grape so deeply bounded to our terroir.

Charcoal-grilled chicken with potato cream.

Thanks to the balance and good persistence that characterize it, this wine goes well with lightly roasted white meats. The freshness of the Lacrima enriches the impact of the aromatic herbs used on the grill.

