



EVENING IN THE WINERY

Taste the essence of Filodivino with five pairings.
Five creations with ingredients of our region
designed to match our wines.
Each glass plays with the paired dish
to create surprising and original 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 with 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.

Squid, vegetable mayonnaise, ginger.

*The dish is complex despite the essentiality of the ingredients used.
The structure and delicate notes of the squid meet the freshness of the wine.
The acidity of the Verdicchio cleans the mouth and prepares for the next bite.
A game of contrasts and textures that will amuse you.*


SUMMERTIME EQUILIBRIUM

ALBAE, Marche Rosé IGT – Organic

An unusual version of the aromatic and fruity Lacrima grape, combined with the
finesse and intensity of Syrah. The result is a very elegant rosé, expressive and
mineral. Very versatile in food pairings thanks to the soft pressing of the grapes
and the very short maceration.

Tomato porridge.

*Creamy and fresh texture with persistent aromas "of summer".
Paired with a rosé wine with the right structure, an acidity that balances the tomato
and a vibrant minerality that binds all these aftertastes together.*



OUR MOST REPRESENTATIVE WINE

DINO, Castelli di Jesi Verdicchio Riserva DOCG Bio

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

Chicken aspic, diced purple carrots and green sauce.

The rich structure of the wine meets this complex dish and please the palate. The typical acidity of Verdicchio, in this version, is accompanied by riper aromas which complete the taste experience.

THE ESSENCE OF TERROIR

DIANA, Lacrima di Morro d'Alba DOC Organic

A unique, rare wine, deeply linked to the terroir of this part of Marche. The characteristic aroma of violets, rose hips and spices combines with a good structure and with soft and fine tannins. The fresh final enhances the pairing.

Ricotta cheese and field herbs.

The dish is apparently simple: the value and the intense taste come from the great quality of the ingredients. This is the beauty and the good of the Marche: without frills, pure, rich, and memorable. Like the Lacrima wine that pair with this plate.

OUT OF THE SCHEME

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.

Cod fish, home-made dried tomatoes, lemon gel, crunchy capers and EVO oil.

A celebration of intense but elegant flavors: the sapidity of the fish and the freshness of its seasoning play with a deep and complex wine: this is the grand finale of the tasting.

Lemon pannacotta and coffee

