



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

Floral, mineral and elegant. A Verdicchio with beautiful structure and acidity able to match even with delicate dishes.

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

Red mullet fillets, mint oil, green beans, vegetable mayonnaise and orange zest.

The ingredients are essential, the dish is complex but fresh and light.

The delicate notes of the fish meet the freshness of the wine which cleanses the mouth and prepares for the next bite. A game of contrasts 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.

Gazpacho, croutons and extra virgin olive oil.

Persistent and summery aromas, with an alternation of creamy and crunchy textures. All accompanied by a wine with the right structure, an acidity that balances the tomato and a vibrant minerality that binds all these sensations together.





OUR MOST REPRESENTATIVE WINE

DINO, Castelli di Jesi Verdicchio Riserva DOCG Bio

A great Verdicchio: complex, deep, balanced. The grapes from sixty-year-old vines give a white wine capable of enhancing even dishes with strong flavours. Our Riserva has aromas of beeswax and candied fruit, very wide in the mouth with a fresh and clean finish.

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

Intense, rich and - at the same time - elegant flavors: the sapidity of the fish and the freshness of its seasoning play with a deep and complex wine. A feast of taste for your palate.

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.

Local legume salad, carrot, cherry tomatoes and pistachios.

A typical "poor" recipe of our tradition ennobled by the absolute quality of the ingredients, prepared with care and simplicity. Healthy, essential and tasty: a dish that, together with the wine, represents an entire territory.

BEYOND TRADITION

CORO, Marche Rosso IGT Organic

An original way of interpreting our terroir. A blend of the international grape varieties Syrah, Cabernet Franc and Merlot, with great structure and intensity, which is balanced by a marked elegance and a long and clean finish thanks to the long aging in wood barrels.

Pork arista with gravy, green sauce and black olives.

The tasting menu has a delicious ending with the tasty and rich dish combined with a complex and enveloping wine. On the one hand, flavor and softness, on the other a very fine and full tannic texture.

Tiramisu cream with meringues and crumbled iced raspberries - coffee



Single use information sheet

The "substances and allergens" list is available.

Filodivino, Truly Yours.