DINO

Castelli di Jesi Verdicchio Riserva Classico DOCG
ORGANIC CERTIFIED
2019

Grape: Verdicchio 100%

Vineyard: Single vineyard from San Marcello (AN)
Elevation 220 meters - 60 years old vines

Soil: calcareous clays and sand

Viticulture: Organic certified

Harvest: hand-harvested in small bins, selection of older vines

Winemaking: Pre- fermentation skin maceration. Fermentation in stainless steel tanks, aged 18 months on the fine lees. 5% of the wine is aged in clay amphoras for 1 year.

Notes: Intense color with golden reflections. Complex and smooth nose with herbal and mineral notes. Rich and silky texture, balanced by a vibrant acidity and dry finish

Why we like it: This wine comes from 60 years old vines and its our most representative Verdicchio. It's named after the person who made all this project possible

Bottles produced: 5300

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