MATTO

Verdicchio dei Castelli di Jesi Classico Superiore
ORGANIC CERTIFIED

Grape: Verdicchio 100%

Vineyard: Single vineyard from San Marcello (AN)
Elevation 220 meters - 7 to 60 years old vines

Soil: calcareous clays and sand

Viticulture: Organic certified

Harvest: hand-harvested in small bins, selection of best parcels

Winemaking: fermentation in stainless steel tanks, aged 6 months on the lees in stainless steel tanks (95%) and unsealed concrete eggs (5%)

Notes: Yellow straw color with hints of green, the bouquet has intense notes of white flowers, peach flowers and citrus fruits. The mineral backbone is the promise of a very interesting evolution. The mouth has a dry texture with pleasant citrus notes. Ideal for appetizers, first and second fish courses, shellfish and white meats

Why we like it: It's a selection of the best plots of our vineyard: Matto represents our history and our way of interpretating this noble varietal

Scores and awards
Vintage 2021: James Suckling 92 points, Jancis Robinson 16,5points, Luca Maroni 93 points, The Wine Advocate 91 points

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