SERRA 46

Verdicchio dei Castelli di Jesi Classico – ORGANIC CERTIFIED

Grape: Verdicchio 100%

Vineyard: Single vineyard from San Marcello (AN)
Elevation 200 meters - 7 to 50+ years old vines

Soil: calcareous clays and sand

Viticulture: Organic certified with homeopathic practices

Harvest: hand-harvested in small bins

Winemaking: fermentation in stainless steel tanks, aged 3 months on the lees and 3 months in the bottle

Notes: Yellow straw color, intense notes of gorse and exotic fruits, in the mouth soft hints of minerals and the right acidity. Ideal for spring and summer aperitifs, light fish meals and light cheeses.

Why we like it: It's the purest expression of our terroir, in the very heart of the Verdicchio dei Castelli di Jesi appellation

Scores and awards
Vintage 2022: James Suckling 92 points

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