

CUPRESE

Verdicchio dei Castelli di Jesi DOC Classico Superiore Biologico

The leading Verdicchio of the winery, in production since 1985. Whether young or aged, this is a wine that uniquely and unequivocally expresses all the characteristics of this local grape variety.

TYPE

Still white wine

FIRST YEAR OF PRODUCTION

1985

PRODUCTION AREA

Hilly and piedmont 350-500 m asl in the municipalities of Cupramontana, Maiolati, Staffolo (Marches)

TERROIR

Marine origin, average consistency, with points of clay and sand

GRAPE VARIETIES

Verdicchio (native)

CULTIVATION

Double Guyot, Guyot and Sylvoz

YIELD

85 ql of grapes per hectare

VINIFICATION

Manual harvesting of the grapes, vinification in stainless steel at controlled temperature, bottling during the spring subsequent to the harvest. Refinement in bottles for several years for certain vintages

ALCOHOL CONTENT

13,5% vol

TASTING NOTES

COLOUR

Bright straw yellow with greenish reflections when young, tending towards a golden colour with age

BOUQUET

Initially, intensely fruity with a floral background, finally complex with notes of flint stone

TASTE

Good structure and balance with initial notes of freshness and final notes of pleasantly bitter sapidity

ACCOMPANIMENTS

Seafood starters with a sauce; boiled fish or shellfish or fish cooked in a sauce, or roasted; pasta or rice with a white fish sauce or shellfish sauce; raw pork salted meat of any kind; mixed fried meat and vegetables; medium matured cheeses

SERVING TEMPERATURE

12-14°C

RECOMMENDED GLASS

Full-bodied white wines



COLONNARA

VITICULTORI IN CUPRAMONTANA