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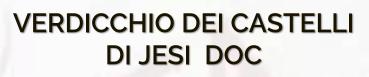
TENUTA LA RISERVA

VERDICCHIO

DEI CASTELLI

DI JESI NAZIONE DI ORIGINE CONTROLLATA

MADE WITH



Grape Variety: 100% Verdicchio

Soil Type: Marine alluvial sedimentary origin with a predominance of clay and sand.

Growth Method: guyot and arched cane

Yield Per Hectare: 11,000 kg

Vinification: Grapes are hand harvested. Soft pressing followed by fermentation at controlled temperature with selected yeasts.

Alcohol Content: 13,00%

Three months in steel on the fine lees, then aging in bottle. Straw yellow with greenish reflections. On the nose citrus and fruity notes with hints of white flowers of acacia, elderberry and hawthorn. Flinty minerality and naturally crisp acidity complement flavors of citrus and crushed green apple. The palate is warm, dry and harmonious with characteristic delicate bitter almond typical of the Verdicchio dei Castelli di Jesi.

MICHELANGELO SELECTIONS