

VERSIANO

Name: *Versiano*

Designation: *Verdicchio dei Castelli di Jesi DOC Classico Superiore*

Grapes: *Verdicchio 100%*

TAUSTING

Colour: straw-yellow wine with green tints

Fragrance: fruity with floral notes, complex

Flavour: dry, velvety with ripe fruit hints, peach and apple

Serving suggestions: very rich and savoury seafood dishes. Excellent with traditional white meat dishes

Serving temperature: 12°/14° C

REGION AND CLIMATE

Place of production: proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region, within the most ancient area defined Classica

Surface: 2.50 Ha

Altitude: 250 meters above sea level

Exposure: North-East

Soil texture: clayey medium-bodied

Plants per Ha: 3,000

Vine training system: Guyot

Year of plantation: 1977

WINE MAKING AND FINING

Yield per Ha: 75/80 quintals

Harvesting period: first decade of October

Harvesting method: by hand, in crates

Pressing: soft

Fermentation: steel

Fermentation temperature: controlled at 18° C

Fermentation length: around three weeks

Malolactic fermentation: yes

Fining: aged 7/8 months in steel tanks

Fining in bottles: 2 months

Alcohol content: 13.5% Vol.

Production: soft pressing, static decantation of the softly-pressed must, fermentation in steel tanks and consequent aging on the "fine lees" for a few months

