SERRA DEL CONTE

Verdicchio dei Castelli di Jesi Doc Classico

This is a selection of the type of Verdicchio Classico that is most widely distributed and best known to consumers. It is a wine of medium structure, fruity, fresh, delicate and pleasant, especially when consumed in its youth.

Type of wine

young white.

Zone of origin

the hills around Castelli di Jesi, in an area described as the classic zone in the production code.

Terrain

medium consistency.

Grapes

100% Verdicchio.

Yield x hectare

12000 Kg

Processing

- soft pressing
- cold settling of the must
- fermentation at controlled temperatures.

Maturation

in stainless steel.

Colo

straw yellow with reflections tending to greenish.

Bouquet

fruity with subtle notes of hawthorn and almonds in flower.

Flavor

dry, sapid and refreshing.

Consumption

when young, preferably before the end of the year following the harvest.

Food matches

it is a pleasant accompaniment for traditional seafood dishes but also white meats and cold dishes.

Serving temperature

12° C (54° F)





