



TENUTA LA RISERVA
Vini Biologici - Organic Wines



**VERDICCHIO DEI CASTELLI
DI JESI DOC**

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.