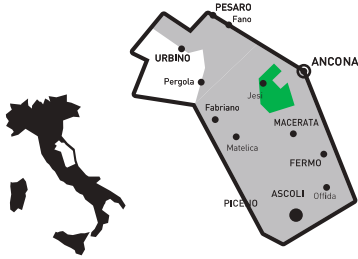


# VERDICCHIO QUERCIAINTICA

## DEI CASTELLI DI JESI DOC CLASSICO



### PRODUCTION AREA

Vineyards located in the native and the oldest areas of the Castelli di Jesi.

### ALTITUDE

100 m a.s.l.

### SOIL

Medium-textured tending towards a sandy soil.

### VARIETY

Verdicchio 100%.

### PLANT DENSITY

5000 plants per hectare.

### TRAINING SYSTEM

Cordon-trained and spur pruned.

### YIELD PER HECTARE AND PER VINE

80 quintals / 1.5 kg approx.

### FIRST VINTAGE

2005.

### HARVEST

Hand picked and placed in small cases with storage at a controlled temperature.

### VINIFICATION

Soft crushing and pressing of slightly super-ripe grapes. Settling of the must and subsequent fermentation at a controlled temperature. Aging in stainless steel tanks at a controlled temperature.

### SIGHT

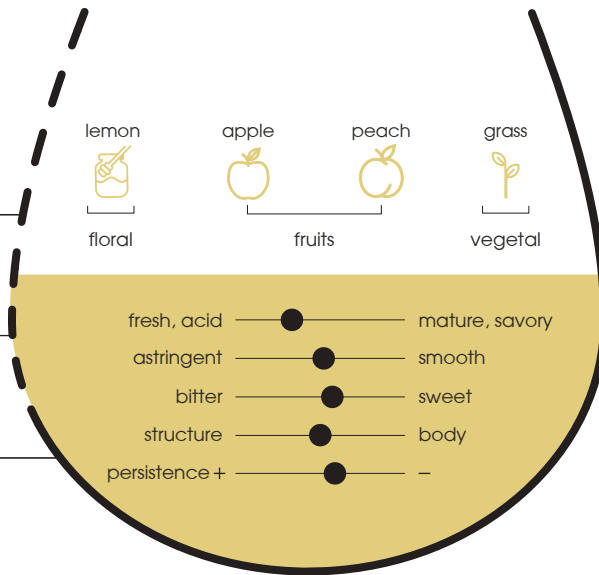
Bright straw yellow with greenish hues.

### SMELL

Clear floral scents of honey and fruity scents of apple and peach along with hints of cut grass.

### TASTE

Remarkably fresh-tasting. Confirmation of the fruity, floral and vegetal scents. Good structure and a lingering finish.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



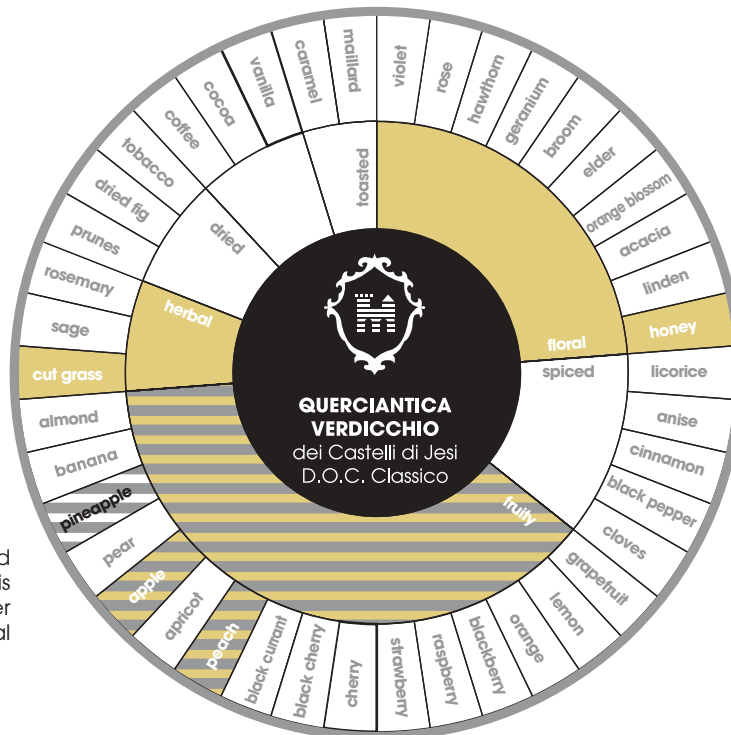
### TYPICAL CHARACTERISTICS

Sensorial Analysis of representative wines **VERDICCHIO dei Castelli di Jesi D.O.C. CLASSICO**

### DISTINCTIVE CHARACTERISTICS

Sensorial Analysis of the wine **QUERCIAINTICA Verdicchio dei Castelli di Jesi D.O.C.**

### TYPICAL AND DISTINCTIVE CHARACTERISTICS



### Conclusions

**VERDICCHIO QUERCIAINTICA** compared to the typical characteristics is distinguishes itself thanks to a greater complexity with strong floral and vegetal nuances.



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