



Biancospino

Marche I.G.T.

Vineyard Location

Vineyards growing on the high hills of the district of Staffolo, in the centre of the area in which the Verdicchio dei Castelli di Jesi d.o.c. wine is produced.

Grapes

Trebbiano and Malvasia Bianca grapes originating from vineyards which are over thirty years old.

Vinification

The grapes were picked when they were ripe (in the first week of October for the Malvasia and in the second week for the Trebbiano) and vinified separately. After the drawing, the fermentation was completed in stainless steel tanks.

Refinement

The refinement takes place resting for four months on the fine lees, from January to April. After the tartaric stabilisation interventions at the beginning of May, the wine is filtered and bottled.

Analytical Specifications

Total acidity 6.1 gr./l.
Volatile acidity 0.33 gr./l.
Alcohol 13% vol
Dry extract 22 gr./l.

Producer's Advices

It is a medium-bodied wine, to be appreciated for its freshness and taste. It is a wine that is ready to drink within 24 months from when it is bottled, and it should be served at 11/12°C.