



Sora Elvira

Verdicchio dei Castelli di Jesi D.O.C.

Vineyard Location

District of Staffolo (old Jesi's Castle, heart of the classic production zone of the DOC wine "Verdicchio dei Castelli di Jesi"), different vineyards characterized, over 15 years of activity, by little yield.

Grapes

Verdicchio in pureness.

Vinification

The grapes are hand-picked, cleaned of the stalks and pressed. The technology employed helps to raise the aromatic potential of the grape-vine Verdicchio.

The fermentation takes place within a temperature of 16° C and 20° C.

Refinement

After the drawing it has been carried out the malolactic fermentation in stainless steel tuns. In the middle of January the wine is poured off and let mature four months in steel tuns. After the thermo-controlled stabilization, the wine is bottled at the beginning of the summer which follows the harvest.

Analytical Specifications

Total acidity 5.8 gr./l.

Volatile acidity 0.36 gr./l.

Alcohol 13,50% vol

Dry extract 24 gr./l.

Producer's Advices

The wine is suitable for a long conservation in bottle, thanks to its body and structure. Full-bodied and structured wine suitable for a refinement period in bottled of 2/3 years.