



Collestefano Verdicchio di Matelica DOC



CLASSIFICATION:

Verdicchio di Matelica DOC.

GRAPE VARIETIES:

100% Verdicchio.

GROWING LOCATION:

Castelraimondo, Marche, 1380 ft a.s.l.

VINEYARD:

soil is composed of sand, clay, loamrich of limestone. North-East exposure, surface 39 acres, 30-50 years old vineyards.

CULTIVATION - HARVEST:

Rows with Guyot system (single and double), manual harvest with grape selection.

MATURATION AND REFINEMENT:

Soft pressing, slow fermentation at low temperatures, maturation in stainless steel for 4 month on the lees then bottle refinement. No malolactic fermentation processed.

TASTING NOTES:

Straw yellow color with green reflects. Intense and fresh scents of white flowers, citrus, apple and peach. Elegant on the palate with high minerality, sapidity and fruity taste. Long persistence.

ALCOHOL CONTENT: 12.5% vol.

RECOMMENDED PAIRINGS: Sea fish, shellfish, sushi/sashimi, avocado, fresh cheese, tomato sauce.

SERVING TEMPERATURE: 46°-50°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 80.000-100k bottles/year.

RATINGS: Gambero Rosso "Tre Bicchieri" vintage 2014, 2015.



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