

Casal di Serra Verdicchio Castelli di Jesi Classico Superiore DOC


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Marche, Verdicchio Castelli di Jesi Classico Superiore DOC
Winery	Umani Ronchi

Technical Data

Grape Varieties	Verdicchio
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in stainless steel tanks at a temperature of 16-18°C for about 10 to 15 days. The wine does not undergo malolactic fermentation.

Ageing The wine rests in stainless steel tanks for about 5 months, in contact with the fine lees, then in the bottle for a few more months.

Description

In Brief All the values of a great indigenous variety find their expressions in this wine. Casal di Serra has richness and personality, without altering its fine balance and special elegance. The project started back in 1980s.

Tasting notes Straw yellow colour with golden hints. On the nose: intense and persistent perfumes of wild flowers and aromas of yellow pulp fruit such as peach, apricot and golden apple. On the palate, the wine is rich and velvety with a good dose of freshness and sapidity to balance the great softness. Dry finish, persistent and intensely fruity.

Food Pairing Ideal with fish dishes, roasted white meat and fresh cheeses.

Notes

