

Villa Bianchi Verdicchio Castelli di Jesi Classico DOC


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Marche
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 14-16°C for about 8 to 10 days. The wine does not undergo malolactic fermentation.
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Ageing	The wine rests in stainless steel tanks for about 3 months, in contact with the fine lees.
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Description

In Brief	Villa Bianchi aims to express all the typical features of Verdicchio by bringing out in particular its aromatic notes of freshness and elegance. This is all achieved by careful selection of the grapes in the vineyard, and through the use of vinification techniques aimed at preserving intact the aromatic character inherent in the variety.
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Tasting notes	Brilliant straw yellow colour with greenish tints. On the nose: fine and intense, fruity and floral. On the palate, the wine demonstrates a pleasant structure based on vibrant and fresh notes, followed by a typically almond aftertaste and refreshing tingle.
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Food Pairing	Lean antipasti, pasta and risottos with seafood sauces; excellent with fish grilled, cooked au gratin or baked.
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Notes

