



LINEA BIO
Verdicchio dei Castelli di Jesi D.O.C. Classico

FIRST VINTAGE: 2021.

PRODUCTION AREA: Vineyards located in the native and the oldest areas of the Castelli di Jesi.

VARIETY: Verdicchio 100%.

ALTITUDE: 100 m a.s.l.

SOIL: Medium-textured tending towards a sandy soil.

TRAINING SYSTEM: Cordon-trained and spur pruned.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE AND PER VINE: 80 quintals / 1.5 kg approx.

HARVEST: Hand picked and placed in small cases with storage at a controlled temperature.

VINIFICATION: Soft crushing and pressing of slightly super-ripe grapes. Settling of the must and subsequent fermentation at a controlled temperature. Aging in stainless steel tanks at a controlled temperature.*



SIGHT

Bright straw yellow with greenish hues.



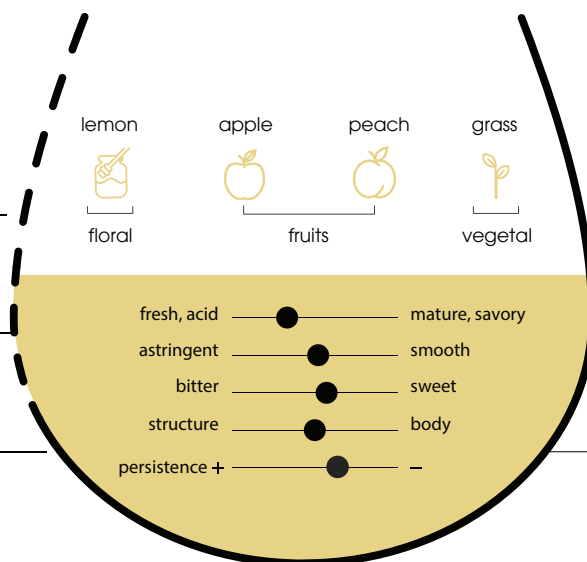
SMELL

Clear floral scents of honey and fruity scents of apple and peach along with hints of cut grass.



TASTE

Remarkably fresh-tasting. Confirmation of the fruity, floral and vegetal scents. Good structure and a lingering finish.



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*contains sulphites

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