



# Raggi d'Uva - Verdicchio 2018

**Denomination:** Verdicchio dei Castelli di Jesi DOC Classico

**Grapes:** Verdicchio

**First vintage:** 2015

**Average production:** 30000 bottles

**Vineyards area:** Cupramontana

**Vines age:** 12 years old

**Yield:** 120 q/ha

**Harvest:** beginning / mid September

**Vinification:** Destemming, soft pressing. Fermentation for 18-20 days in temperature controlled stainless steel vats.

**Color:** Brilliant straw yellow with greenish hints.

**Nose:** White fruits and scents of yellow flowers.

**Mouth:** Dry with nice acidity. Sapid with nice, fresh and long finish.

**Alcohol:** 12.5 % vol.

**Residual sugar:** 1,2g/l

**Acidity:** 5,82 g/l

**Pairing:** Salami, White meat, young cheese, fish based first and second courses.

**Best serving temperature:** 8 - 10°

