

EGOS



ORGANIC WINE

VERDICCHIO DI MATELICA D.O.C.



This Verdicchio di Matelica DOC is obtained from some vineyards located in a hilly area with excellent exposure where the particular climatic conditions promote their organic cultivation. Then, at the time of perfect aromatic ripening, selected hand-picked grapes are vinified away from the air. Wine that expresses aromatic and floral notes of white fruit, on the palate shows great character and refreshing final acidity. Easy to match, both at meal and in other convivial moments, it is enhanced with medium seasoned fish and cheeses

Type of wine	White dry.
Production area	Hills of Matelica (MC) –300- 350 m above sea level.
Soil type	Clay and calcareous.
Grape variety	Verdicchio 100%
Average yield production	10 – 11 tons per hectare
Processing	Hand-picked grapes, soft pressing of the grapes, cold settling of the must, fermentation process is carried out at low controlled temperature in stainless steel tanks by using selected yeasts.
Maturation	4 months in concrete tanks and 2 months in the bottle.
Color	Straw yellow with greenish reflections.
Bouquet	Elegant and intense with floral (acacia and broom) and fruity scents (grapefruit, apple, apricot and peach).
Flavor	Harmonious, fresh and sapid, with floral and fruity aromas.
Consumption	Within 3 years.
Food matches	Hors d'oeuvre and first courses based on seafood, fried food, not aged cold cuts and young cheeses, sashimi.
Serving tem.	10-12°C
Bottle size	0.75 l



AZIENDA ASSOCIATA
www.imfdec.it



CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013

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