



Terramonte

Verdicchio di Matelica DOC



It's a CRÙ, since every year it's obtained from the same vineyards, exclusively cultivated for the product optimization of this wine. This fine wine is the stereotype of the Verdicchio di Matelica: power and elegance, flavor and smoothness, freshness and maturity. It has a great ability to evolve, faces with great evolutionary possibilities by the long periods of bottle ageing.

Type of wine	Dry white.
Production area	Matelica (MC) – 350 m a.s.l.
Soil type	Medium consistency with streaks of clay.
Grape variety	Verdicchio 100%.
Average yield production	9 - 11 tons per ha
Processing	Hand-picked grapes, soft pressing of the grapes, short cryomaceration of crushed grapes, cold settling of the must, fermentation process is carried out at low controlled temperature in stainless steel tanks by using selected yeasts.
Maturation	8 months in concrete tanks and at least 3 months in bottle.
Color	Straw yellow with greenish reflections.
Bouquet	Complex and intense, with floral (orange blossom, broom, hawthorn) and fruity notes (apple, melon), with a typical bitter almond scent.
Flavor	Mineral and harmonious with fruity (apple, pineapple) and floral aromas. It's characterized by a long persistent aftertaste and pleasant freshness.
Consumption	Up to 10 years.
Food matches	Hors d'oeuvre, cold cuts, elaborated first courses, seafood and white meats, aged cheeses, grilled fish and meats.
Serving temperature	10 - 12°C

