



SAN NICOLÒ

Castelli di Jesi Verdicchio Riserva D.O.C.G. Classico

Vintage

2016

Production

1,590 bottles

Grapes

100% Verdicchio

Vinification

Controlled temperature white fermentation in steel containers and with extended contact with yeasts; subsequent ageing for 12 months in lined, cement tanks and 6 months in bottles and in a climate-conditioned environment.

Analytical data

Alcohol: 13.34 % vol.

Total Acidity: 5.39 g/l

Dry extract: 21.40 g/l

Sulphur dioxide: 92 mg/l

Organoleptic characteristics

Colour

Strong straw yellow.

Bouquet

Full, intense, persistent, fine. Its aromas of almond and lime flowers are a clear indication of the actual nature of the varietal.

Taste

Progressively dry and intense.