



LACANOSA

## PICUS VIRIDIS

VERDICCHIO DEI CASTELLI DI JESI  
CLASSICO SUPERIORE  
DOC



*"Picus Viridis", from Latin Green Woodpecker.*

*The green woodpecker is a bird that serves as a biological indicator of the balance of a territory. For us, this species is a perfect symbol of our commitment to sustainability, as it is very sensitive to ecological factors and confirms the health of the environment. The green woodpecker is also an auspicious bird representing strength, dedication and perseverance, which makes it an appropriate emblem for our La Canosa project. Totem animal of the ancient Piceno people, the green woodpecker was chosen as the coat of arms of the Marche region. The wine proudly bearing its name is a precious gem in our portfolio and completes the range of autoctone white wines.*

**GRAPE VARIETY:** 100% Verdicchio.

**VINEYARDS:** from 137 to 175 meters above sea level; Guyot system; 3,703 vines per hectare.

**VINIFICATION:** delicate destemming and soft pressing, slow fermentation at a temperature between 10 and 20 °C.

**MATURATION:** six months in steel at a controlled temperature.

**AGING:** two months in the bottle at a temperature of 15 °C.

### TASTING NOTES

**Color:** straw yellow with vibrant greenish reflections.

**Aroma:** delicate, characteristic, notes of white peach, hawthorn, pineapple, almond.

**Flavor:** rich in structure, harmonious and persistent. Mineral, with a finely acidic and bitterish salty note that grants the wine superior cleanliness and elegance in the finish.

**ALCOHOL CONTENT:** from 13,5 to 14% IN VOL depending on the vintage.

**SERVING SUGGESTIONS:** excellent with hors d'oeuvres, vegetables and blue cheeses, white meats, including spicy ones, stewed, grilled, au gratin or baked fish dishes.

**IDEAL SERVING TEMPERATURE:** 10-12 °C.

**SHELF LIFE:** two years (preferably).

La Canosa Agr. Srl

Contrada San Pietro, 6 | Fraz. Castel di Croce ROTELLA (AP)

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