



LACANOSA

VIRIDIS

VERDICCHIO DEI CASTELLI DI JESI
CLASSICO
DOC

Verdicchio, from the Latin "Viridis" is linked to the characteristics of the grape: green in color, flourishing, vigorous. The name is a tribute to our recently acquired vines, aged between 12 and 20 years, which grow on a total of 12 hectares in the center of the region around Jesi, in the province of Ancona.

GRAPE VARIETY: 100% Verdicchio.

VINEYARDS: from 194 and 233 meters above sea level; Guyot system; 3,831 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 greenish reflections.

Aroma: intense scent of flowers and white fruits, citrus notes and fresh almonds.

Flavor: fragrant, lively and fresh. Mineral, with a finely acidic and bitterish salty note in the finish that grants the wine superior cleanliness and elegance.

ALCOHOL CONTENT: 12.5%

SERVING SUGGESTIONS: excellent for aperitif and with hors d'oeuvres, fresh vegetables and cheeses, white meats and fish dishes.

IDEAL SERVING TEMPERATURE: 8-10 °C.

SHELF LIFE: two years (preferably).

