



## PODERE SANTA LUCIA



### Castelli di Jesi Verdicchio riserva DOCG classico "Vigna Taragli"

**Grape:** 100% Verdicchio.

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 2.5 acres.

**Stems per acre:** 1,600.

**Structure:** 3.00 x 1.00 m.

**Altitude:** 492 feet above sea level.

**Exposure:** South.

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** 15 years old.

**Productivity per acre:** 5,670 pounds per acre

**Harvesting:** First 10 days in October, hand-picked in small cases, after selecting the grapes in the vineyard.

**Vinification:** Light pressing and controlled temperatures.

**Refinement:** Short maturing over fine lees.

**Alcohol:** 12.5 % vol.

#### **Organoleptic examination:**

**Color:** Straw yellow with greenish tones..

**Smell:** On the nose there is an immediate "green" impact, in particular of green apple; it has the fruity aromas of peach, apricot and yeasty aromas. One can also detect the floral sense of hawthorn, acacia and of the yellow flowers of broom.

**Taste:** Typical of Verdicchio: full-flavored and lightly acidic.

#### **Food Combinations:**

Perfect with main courses of fish, it can also be combined with other dishes such as lasagna, cannelloni, rabbit and chicken.

To be served at: 50° - 52° F.