

## **VELENOSI** **2017 Querciantica Verdicchio DOC Classico**

### **Production area**

vineyards in the oldest original part of the Jesi Castles.

### **Grape types**

85% Verdicchio + 15% white grapes.

### **Mean altitude**

100 metres above sea level

### **Soil type**

Medium consistency tending to sandy.

### **Plant system**

Spurred cordon

### **System density**

5,000 vine-stocks per hectare

### **Yield per hectare**

8000 kg of grapes approx.

### **Yield per vine-stock**

2.5 kg of grapes approx.

### **Harvesting**

By hand, early in the morning or late in the afternoon, in small boxes put into cool cells before reaching the cellar.

### **Fermentation**

Verdicchio is a first-press wine obtained by soft-pressing the grapes, which are hand-picked when they are still slightly unripe. These are then pressed using a pneumopress. The must is collected in refrigeration containers and brought to 5°C for static decantation before being transferred to steel tanks for fermentation which occurs at controlled temperature. Fermentation is done by inoculating selected yeasts, with great care in order to prevent undesired fermentations. The obtained wine is stored in steel containers at controlled temperature until sterile bottling. The fact that the grapes are not quite ripe and the contact of the wine with selected yeasts give the product special fullness and rotundity.

### **Alcohol content**

13%

### **ORGANOLEPTIC EXAM**

#### **Colour**

Straw yellow with brilliant green reflections.

Olfaction: delicate, but persistent, pleasantly fruity, slight hint of green apple, honey, spices.

Taste: Pleasant, balanced, persistent, full, sapid with a typical slight bitter finale.