

Verdicchio dei Castelli di Jesi DOC Fiorito

FIORITO

The Producer:

Fiorito is VinumTerra's selection of wines fit for the restaurant table with this Verdicchio dei Castelli di Jesi DOC marking our first organic wine and first from a DOC. The vineyards are outside of Cupramontana, one of the historical hilltop towns with a castle that gives its name to the plural Castelli of Jesi, with exposure to the east and north east on gentle hills. Wine has been produced from Verdicchio for centuries and is now regarded as one of Italy's finest white wines with potential to improve in quality. Racy acidity, attractive green notes and depending on vintage a sliding scale of tropical fruit and floral notes, treated with care and attention in the winery this is an easy-drinking with a refreshing acidic backbone.

The Wine:

Grape	100% Verdicchio
Area	5ha of organic vineyards, Cupramontana, Marche
Elevation	350-400m
Vine age	25 years old average
Training	Single Guyot
Harvest	Early September
Vinification	14-16 degree fermentation in temperature controlled stainless steel with cultured yeasts to promote fruity esters. Kept in stainless steel and concrete vats before bottling in August.

Tasting Notes:

- Prominent lime, green apple and fresh pineapple on the nose. Racy, lively acidity in a well-balanced, crisp and very drinkable Verdicchio.
- Verdicchio dei Castelli di Jesi has the potential to be one of Italy's great indigenous white wines. Attractive green fruit, white blossom and pineapple notes with a lively acidic backbone make this a wine to enjoy as an aperitif or with spaghetti alla vongole or creamier risotto.

Code:	1000
ABV	13%
Pack:	6x75cl
Vegan:	Yes
Organic:	Yes
Closure:	Stelvin

