



SAN MARTINO DOC Verdicchio dei Castelli di Jesi 2023

AZIENDA VINICOLA VENTURI

Enology:

Innovation and respect for tradition are the leitmotiv of the company. Soft pressing, under vacuum, of the freshly picked grapes. Following fermentation and aging in stainless steel by applying a constant temperature of 16°C. Three months of aging in bottle complete the evolution.

Features:

Verdicchio dei Castelli di Jesi DOC

Grape Variety: Verdicchio 100%

Alcohol: 12.5% vol.

Best Served: 2-5 years

Serving Temperature: 12° C

Tasting Notes: Pale yellow crystalline. The nose is intense with floral prevalence of hawthorn, acacia observing even subtle fruity notes of white peach and apple. In the mouth is dry, warm, fullbodied and balanced, prevailing softness and excellent persistence.

Pairings: Loves the starch of pasta in white sauce, as young. A specialist in seafood dishes as well as grilled fish. Excellent with white meats and mature cheeses.