



EMPSON & CO.
Experience Italy in a Wine glass



"San Paolo" Castelli dei Jesi Verdicchio DOCG Riserva

Verdicchio dei Castelli di Jesi boasts a microclimate well suited for lighter and fresher Verdicchio expression. Calcareous clay and limestone amplify minerality and freshness of fruit character. A tell-tale varietal note of all Verdicchio is often described as sweet almond. Verdicchio is a non-aromatic variety, but expect a streak of citrus to show, especially lime. Because Verdicchio maintains high levels of tartaric acidity, the wines can be crisp, refreshing and highly age-worthy. A Riserva produced only in the best vintages. Straw yellow with green reflections. Aromas of candied citrus, jasmine and aromatic herbs. The palate is full, fresh, and long, with a savory note on the finish. Long-lived wine by nature.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Verdicchio
Fermentation container:	Stainless steel and oak
Aging containers:	stainless steel tanks, concrete and large barrels
Container size:	oak: 25hL
Aging before bottling:	20 months
Aging in bottle:	12 months
Closure:	Cork



Vineyard

Organic:	Yes
Soil composition:	Calcareous clay and limestone
Vine training:	Guyot and double Guyot
Altitude:	1,904 (vineyard of 1992) and 5.291 (vineyard of 2009)
Vine density:	1,904 (vineyard of 1992) and 5.291 (vineyard of 2009)
Yield:	80 quintals per hectare
Exposure:	Northeastern
Age of vines:	1992-2009
Time of harvest:	Late August to early September
Total yearly production (in bottles):	21,000



Tasting Notes and Food Pairings

Tasting notes:

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Serving temperature:

Best served at 10-12 °C (50- 53.6 °F).

Food pairings:

Verdicchio brilliantly pairs with Fritto Misto, and within the context of local fare, all things seafood are natural go-to pairings. Because of the added textural richness from long lees aging, diverse crudo preparations and seafood-inspired pasta dishes are natural matches. Shellfish and grilled vegetables, pasta with fish, and white meats.

Alcohol:

13.5%

Winemaker:

Alessandro Fenino