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Experience Italy in a Wine glass



"Tre Ripe" Verdicchio dei Castelli di Jesi DOC

Verdicchio dei Castelli di Jesi boasts a microclimate well suited for lighter and fresher Verdicchio expression. 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.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Verdicchio

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Type of yeast:	Native/cultivated
Fermentation temperature:	21 °C (70 °F)
Aging containers:	Stainless steel and Concrete
Aging in bottle:	6 months
Closure:	Cork

Vineyard

Organic:	Yes
Vineyard location:	Guyot and double Guyot
Soil composition:	Clay and limestone
Vine training:	Guyot and double Guyot
Altitude:	656-1,148 feet (200-350 meters) above sea level
Vine density:	1,666 in old vineyards; 5,291 in new vineyards
Yield:	90 quintals
Exposure:	East and northeast
Total yearly production (in bottles):	75,000

Tasting Notes and Food Pairings

Tasting notes:	Verdicchio dei Castelli di Jesi boasts a microclimate well suited for lighter and fresher Verdicchio expression. 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.
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. Verdicchio excels with bright flavors inspired by coastal Mexican dishes, such as ceviche and fish tacos.
Alcohol:	12.5%
Winemaker:	Alessandro Fenino