



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Verdicchio Classico dei Castelli di Jesi DOC

The grapes from each vineyard are vinified separately and blended later to achieve the winemaker's goals. Fragrant and flavorful, a classic Marche wine that ages only in stainless steel to ensure the characteristic aromas and freshness of the native grape remain pure.

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**Wine exported to:** Canada, USA, Puerto Rico, Turks and Caicos

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## Most recent awards

**JAMES SUCKLING:** 91

**KERIN O'KEEFE:** 92

**WINE ENTHUSIAST:** 93 Editor's Choice

**WINE ADVOCATE:** 93

**VINOUS:** 91

**GAMBERO ROSSO:** 3 Bicchieri

**DECANTER:** 93

**INTERNATIONAL WINE CELLAR:** 90

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## Winemaking and Aging

Grape Varieties:	100% Verdicchio
Fermentation container:	Stainless steel
Type of yeast:	Indigenous
Aging containers:	Oak casks
Container size:	50-75 hL
Type of oak:	French and Slavonian
Aging before bottling:	4 months
Closure:	Cork



## Vineyard

Organic:	Yes
Vineyard name:	Villa Bucci, Belluccio, Montefiore and Baldo
Vineyard location:	Le Marche
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	200-360 meters (656-1,181 feet) above sea level
Yield:	2.9 tons per acre
Exposure:	East/Southern/southeastern

Age of vines:	Average of 45 years old.
Total yearly production (in bottles):	75,000 bottles a year

## Tasting Notes and Food Pairings

Tasting notes:	Deep straw yellow. Pleasingly fruity with a persistent bouquet, showing notes of Golden Delicious apples and almonds. Good body and silky texture on the well-balanced and elegant palate.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	Ideal as an aperitif, or with pasta, fish risotto, white meat, and mild cheese.
Alcohol:	Alc. cont. 13.5% by vol.