

San Sisto

Verdicchio dei Castelli di Jesi DOC Classico 2024



WHITE
STILL WINE



ITALY



MARCHE



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Fresh, appetising Verdicchio, blending scents of apple and pear with floral notes and a fine, fresh perfume of aniseed.

VITICULTURE

From vineyards in the heart of the Castelli di Jesi Classico area, at altitudes near sea level, with southern exposures and essentially sandy soils rich in silt.

VINIFICATION

After hand-picking and carefully selecting the best bunches, the whole grapes are soft pressed. Fermentation takes place in stainless steel vats at a constant temperature of 14-16 °C, in order to enhance the characteristics of freshness in the wine. After fermentation, the wine ages on its fine lees until January.

FOOD MATCHING

A winning combination with fish dishes, pasta with pesto sauce, seafood risotto or paella, and the green freshness of the wine also pairs well with sushi.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Verdicchio (100%)
CLOSURE	Diam
SKU CODE	G8296124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Marche
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Diam
PH	3.4
TOTAL ACIDITY	5.35g/l Tartaric
RESIDUAL SUGAR	4.5g/l
SKU	G8296124