



A fine, persistent bead in a dry,  
delicate, harmonious wine

# ANTON

VERDICCHIO DEI CASTELLI DI JESI SPUMANTE BRUT  
LONG CHARMAT METHOD

## SHORT FACTS

TYPE OF GRAPE: 100% Verdicchio dei Castelli di Jesi

VINEYARD: Morro D'Alba

ALTITUDE: 180 metres a.s.l.

NUMBER OF BOTTLES PRODUCED: 3,500

GROWING SYSTEM: Guyot

DENSITY OF VINES: 5,700 per hectare

HARVEST PERIOD: mid-August

HARVEST TECHNIQUE: handpicked and placed in perforated crates

FERMENTATION OF THE BASE 'SPUMANTE' SPARKLING WINE:

in a steel vat at low temperature

2<sup>ND</sup> FERMENTATION: in an autoclave for a lengthy period,

to obtain the "prise de Mousse"

YIELD OF GRAPES PER HECTARE: 9,000 kilos

AGEING: approximately five months in an autoclave, with periodic stirring of the lees

REFINEMENT: in the bottle for at least four months

ALCOHOL CONTENT: average of 12% by volume

TOTAL ACIDITY: PH 6



A fine, uniform, persistent bead. Straw yellow colour with green or gilded highlights.



Delicate fruity notes of almond and white peach mixed with hints of white flowers.



A full-bodied, delicate, harmonious flavour, pleasingly persistent, concluding with a hint of almond. Lively, but with a well-balanced mix of components.



Exceptional as an aperitif, it is perfect with dishes of fried fresh vegetables, while its firm but elegant taste is also highly recommended for cold pasta dishes, spaghetti in seafood sauces and fish and shellfish entrées.



SERVING  
TEMPERATURE



SPARKLING  
WINE FLUTE

#### TYPE AND EXPOSURE OF SOIL - MEDIUM TEXTURE.

The exposure is oriented to the SOUTH/SOUTHWEST, making for the accumulation of abundant luminous energy that favours photosynthesis.

Temperature, lighting and exposure are elements that play key roles, influencing to a great extent the final product of a vineyard. With its rich stock of organic matter, the soil is well suited to growing grape vines, providing excellent drainage, along with a structure whose depth favours the downward growth of the roots, plus excellent water retention, a very important quality in Mediterranean climates characterised by scarce rain in the summer months.

35% SAND

30% SILT

35% CLAY

6,5 SOIL PH

#### CLIMATE

The coastline, hills and mountains of the Marche Region present a noteworthy range of different situations. The climate in our production area, Morro D'Alba in the Province of Ancona, is classified as 'humid subtropical', with noteworthy shifts in temperature in the course of a given day and from season to season. Summers are hot, but normally cooled to a certain extent by sea breezes that tend to balance the temperature, while winters are rather cold. Precipitation, as a rule, is not abundant, though the rain that does fall is distributed fairly evenly throughout the year. There is significant storm activity in the summer months, while incursions of arctic air from the rest of the continent can bring frost and snow, at times for short periods along the coast as well.



# Anton

B R U T