



A full array of aromas:
juniper flower, yellow peach and lemon rind,
vanilla, ripe fruit, honey and almond

FRANZ

CASTELLI DI JESI VERDICCHIO DOCG
CLASSIC RESERVE

SHORT FACTS

TYPE OF GRAPE: 100% Verdicchio dei Castelli di Jesi
 YEAR VINEYARD PLANTED: 2006
 FIRST YEAR OF PRODUCTION: 2019
 NUMBER OF BOTTLES PRODUCED: 4,000
 TYPE OF SOIL: medium textured
 GRAPES: Morro D'Alba
 ALTITUDE: 180 metres a.s.l.
 EXPOSURE: south/east on hillsides
 GROWING SYSTEMS: Guyot
 DENSITY OF VINES: 5700 per hectare
 HARVEST PERIOD: late September
 HARVEST TECHNIQUE: bunches hand-harvested and placed in crates
 FERMENTATION: only first-press must, fermented for 25 days at a controlled temperature, 80% in temperature-controlled steel tanks and 20% in new barrique casks of French oak from Allier
 MALOLACTIC FERMENTATION: partial
 YIELD OF GRAPES PER HECTARE: 6,000 kilos
 AGEING: the wine rests for at least 12 months in concrete vats on the fine lees
 REFINEMENT: in the bottle for at least eight months
 ALCOHOL CONTENT: average of 13.5% - 14% of volume



Brilliant straw yellow with unmistakable gold highlights



A full array of aromas, wide-ranging and harmonious, with a first impression of juniper flower, yellow peach and lemon rind, leading on to delicate undercurrents of vanilla, ripe fruit, honey and almond, all encased in subtle hints of the sea



The lengthy wait in the bottle enriches the elegant yet persistent aromatic vein, exalting the full-bodied, complex features of the imposing structure. When first sipped, a finely balanced freshness comes forth, ushering in an enduring, tangy finale of citrus fruit.



Smoked hors-d'oeuvres, first courses featuring truffles, baked turbot, salted croaker, breaded and fried lamp chops, roast pork "alla marchigiana" and grilled vegetables

14° SERVING TEMPERATURE



FLARED TULIP OF MEDIUM SIZE

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.

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