



Flavourful, smooth,
fresh & well-balanced

LORENZO

VERDICCHIO DEI CASTELLI DI JESI
CLASSIC SUPERIOR

SHORT FACTS

BLEND OF GRAPES: 100% Verdicchio dei Castelli di Jesi

VINEYARDS: Morro D'Alba

ALTITUDE: 180 a.s.l.

NUMBER OF BOTTLES PRODUCED: 3,500

GROWING METHOD: Guyot

VINES PER HECTARE: 5,700

HARVESTING PERIOD: Second half of September

HARVESTING METHOD: Grape bunches hand-picked and placed in small crates

FERMENTATION: For approximately 20 days at a controlled temperature

MALOLACTIC FERMENTATION: None

YIELD PER HECTARE: 8,500 kilos per hectare

AGEING: 70% in steel, 30% in vitrified concrete, for six months

REFINEMENT: In the bottle for at least three months

ALCOHOL CONTENT: Average of 12.5% - 13% of volume

TOTAL ACIDITY: 6.5 g/l

SUGAR: 4.5 g/l



Brilliant yellow with gold highlights



Tea leaves, hawthorn, juniper,
acacia and white peach



The fully engaging taste is hearty, flavourful
and harmonious, smoothly combining the
proper acidity with a tannic undercurrent
created by the extended maceration, plus
a mildly citrusy aftertaste that develops in
surprising fashion over time



Seafood, fried fish platters, grilled fish,
veal with tuna sauce, white meats in general;
also proves naturally ideal as an aperitif

12° SERVING
TEMPERATURE



MEDIUM-SIZE
BORDEAUX GLASS

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.

VERDICCHIO DEI CASTELLI DI JESI
CLASSICO SUPERIORE

Lorenzo

TENUTA DI ERA'

Stefano...

Stefano...