



Flavourful, smooth,
fresh & well-balanced

PRIMO BALLO

VERDICCHIO DEI CASTELLI DI JESI CLASSIC

SHORT FACTS

BLEND OF GRAPES: 100% Verdicchio

VINEYARDS: Morro D'Alba

ALTITUDE: 180 a.s.l.

NUMBER OF BOTTLES PRODUCED: 5,000

GROWING METHOD: Guyot

VINES PER HECTARE: 5,700

HARVESTING PERIOD: Early September

HARVESTING METHOD: By hand in small crates

FERMENTATION: For approximately 15 days at a controlled temperature

MALOLACTIC FERMENTATION: None

YIELD PER HECTARE: 9000 kilograms per hectare

AGEING: In steel tanks for six months

REFINEMENT: In the bottle for at least two months

ALCOHOL CONTENT: Average of 12% - 12.5% of volume

TOTAL ACIDITY: 5.8 g/l

SUGAR: 5.3 g/l



Yellow with hints of green



The bouquet introduces itself with scents of yellow peach, apple, tea leaves, juniper and acacia flowers



Starts in a smooth, highly engaging fashion, with a harmonious freshness and well-balanced tangy undercurrent. The final impression brings out a sweet, satisfying strain of tropical fruit



Shellfish soup, linguine noodles in clam sauce, rice with scampi, fried fish platter, fried vegetables or steamed chicken breasts; also ideal as an aperitif

10° SERVING
TEMPERATURE



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

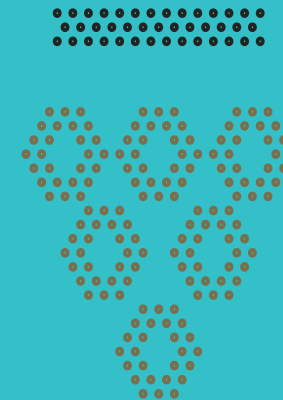
6,5 SOIL PH

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.

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TENUTA  DI FRA'