

# Marchetti Verdicchio dei Castelli di Jesi Superiore – Tenuta del Cavaliere

## DESCRIPTION

The wine “Tenuta del Cavaliere” is a still white wine vinified with 100% Verdicchio grapes. The harvest is slightly delayed and fermentation, which lasts at least a month and a half, is slightly delayed to inhibit and the delay malolactica fermentation.

## AWARDS

- VINO CORONATO NELLA GUIDA DEI VINI BUONI D’ITALIA 2015
- TRE CORONE NELLA GUIDA VINI BUONI D’ITALIA 2016
- ECCELLENZA DELL’ASSOCIAZIONE ITALIANA SOMMELIER MARCHE ANNI 2010, 2011, 2012, 2013, 2014, 2015

## ESTATE AND PRODUCTS CHARACTERISTICS

**ESTATE AREA:** 57 HA

**VINEYARDS AREA:** RED GRAPES: 18 HA, WHITE GRAPES : 12 HA

**VINEYARD AVERAGE ALTITUDE:** MT. 150

**SOIL:** LIMESTONE AND CLAY/MARL AND SAND

**TOTAL PRODUCTION:** 200 HLS.

**TOTAL BOTTLES:** 10,000

**YIELD PER HECTAR:** KG 8,000 OF FRESH GRAPES

**NURSERY SYSTEM:** GUYOT

**VARIETIES:** VERDICCHIO 100%

**WINE MAKING:** VINIFICATION AFTER A LIGHT PRESSING, THE PRIME MUST IS RAPIDLY CHILLED AND THEN GOES THROUGH STATIC DECANTATION.

VINIFIED USING THE “COLD-SOAK” TECHNIQUE, (A PROCESS WHICH FAVOURS AND OPTIMISES EXTRACTION OF THE VARIETAL CHARACTER).

**FERMENTATION:** IN STEEL TANKS TEMPERATURE-CONTROLLED TO BETWEEN 16° AND 18°C, TAKES 10-15 DAYS. THE WINE, WHICH FOR THE MOST PART DOES NOT UNDERGO A MALOLACTIC FERMENTATION, IS AGED IN STEEL FOR ABOUT 5 MONTHS SUR LEES. IT IS BOTTLED AT THE END OF MARCH AND THEN RESTS AGAIN IN BOTTLE FOR SOME MONTHS.

**A.B.V.:** 13,5 %

**TOTAL ACIDITY:** 5

## TASTING NOTES

**COLOUR:** PALE STRAW WITH GREEN OVERTONES

**NOSE:** INTENSE FLOWERY BOUQUET WITH COMPLEX FRUITY CHARACTER.

**PALATE:** FRESH, ELEGANT AND WELL BALANCED, INTENSE FRUITY CHARACTER WITH NOTES OF ALMOND, LONG BITTER FINISH.

**SERVE CHILLED (10-12°C)**



*Tenuta del Cavaliere*

Verdicchio dei Castelli d'Jesi  
fermentazione di colture biologiche  
Celtico Superiore



**MARCHETTI**