**Sartarelli Classico**

**(Verdicchio dei Castelli di Jesi DOC Classico)**

**The success of this product is due to our grapes which are softly pressed** and to the continuous temperature control during the fermentation process.

Its straw yellow color with greenish reflections emphasizes the quality of the grapes as well as the delicate techniques used during all the working phases.

**On the nose it expresses immediately the vineyard and the land with fruity and grassy notes.**
This is the typical expression of Verdicchio wine, easy to drink, with character in the alcohol content and youth in the acidity’s freshness.
Our yearly production of this wine is of about *200.000 bottles.*

Technical characteristics

* Alcohol content by volume: 13%
* Electrometric pH: 3.3
* Total sulphurous anhydride: 90-100 mg/l
* Total acidity in tartaric acid: 5.5 g/l
* Total dry extract: 22 g/l
* Residual sugars: <2 g/l
* Closure: “Nomacorc”
* Serving temperature: 10-12 °C

Vineyards

* Cultivar: 100% Verdicchio
* Soil: Medium-textured and also slightly calcareous
* Altitude: 300-350 meters above the sea level
* Exposure: East, South, South-West
* Inclination: 10-15%
* Hectares: 31
* Vine training system: Guyot simple
* Planting density: 3,000 vines per hectare
* Average grape yield: 12 tons per hectare
* Average age of vines: 15 years

Sensorial characteristics

It is of a straw yellow color with intense greenish nuances. It is considered a simple but not common wine, with white peach, elder, hawthorn aromas. A well-structured wine, fresh and sapid at the same time, soft on the palate, has a good alcoholic structure and the characteristic slightly bitter almond aftertaste (typical of this varietal).