**Tralivio**

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

This wine is produced from very carefully selected grapes in our oldest vineyards, where the grapes are usually thinned out to reduce the production to 8-9 tons per hectare. Harvested in small crates, the soft pressing and the temperature control during fermentation mean that the grapes are cared for following the old traditional way.

This wine is in continuous evolution and has a great aging potential.

Technical characteristics

* Alcohol content by volume: 13.5%
* Electrometric pH: 3.3-3.4
* Total sulphurous anhydride: 80-90 mg/l
* Total acidity in tartaric acid: 5.7 g/l
* Total dry extract: 20-22 g/l
* Residual sugars: <2 g/l
* Closure: Natural cork
* Serving temperature: 10-12 °C

Vineyards

* Cultivar: 100% Verdicchio
* Soil: Medium-textured and also slightly calcareous
* Altitude: 300-350 m above the sea level
* Exposure: South, South-East, South-West
* Inclination: 10-15%
* Hectares: 15
* Vine training system: Simple Guyot and double Guyot
* Planting density: 2,500 vines per hectare
* Average grape yield: 9 tons per hectare
* Average age of vines: 25/30 years

Sensorial characteristics

**Of a lively and bright straw yellow color.**

It **opens with an elegant and alluring bouquet of aromatic spring herbs** for developing then into aromas of acacia, linden, apricot and fresh almond. It also has citrus fruit aromas as well as a mineral scent.

**In the mouth it is very persistent.** It is well balanced with a rich alcohol zing, acid freshness and sapidity. Characteristically it has a bitter almond finish, which is the typical recurring element of this varietal.