



**ESTATE** : Vallerosa Bonci  
**WINE** : Verdicchio dei Castelli di Jesi D.O.C. Classic  
**GRAPE** : 100% Verdicchio  
**REGION** : Marche  
**CITY** : Cupramontana  
**SINGLE VINEYARD** : “Viatorre”  
**ALTITUDE** : 450 m. above the sea level.

**TASTING NOTES** : **COLOR:** straw-yellow with greenish highlights.  
**NOSE:** intense and delicate, it is tightly focused with citrus and lemon aromas; it also keeps white flowers and green apples to mind.  
**TASTE:** the wine is clean and well balanced: it is dry, fresh and slightly fruity.

**COMMENTS** : Verdicchio is the name of the grape variety and it is grown only in Marche Region. There are two different appellations for Verdicchio: “Castelli di Jesi” and “Matelica”. The first one close to the coast on the Adriatic Sea, while the second is more inland. Thanks to the location, the Verdicchio dei Castelli di Jesi gets many influences from the sea and develops a characteristic mineral taste. The economy of Marche Region was always based on the fishing, so this wine became the perfect match for seafood.

Excellent with shellfish as scallops, mussels, clamps, crabs and lobster.

The grapes are selected and handpicked, quickly transported to the winery where they are destemmed and soft pressed in pneumatic press, called "bladder press", to extract only the best juice and leave the skins and the seeds intact. The juice and the skins macerate together for about 18 hours below 39.2 F (cold soak technique) to increase the extraction of flavor and reduce extraction of oxidant elements like phenols. At this point the juice is separated from the skins and proceed to the temperature-controlled fermentation for 10 days in stainless still vats. After refrigeration and stabilization, the wine is bottled and ready to drink. No oak aging nor malolactic.