

Utopia

Castelli di Jesi Verdicchio

Riserva Classico Docc



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Utopia wine is a reserve verdicchio wine that ferments and refine for 12 month spartly in still and 6 months in bottles. It does not under go a malolattic fermentation so as to guarantee a great and refreshing drink. It has a good structure without ever losing sight of elegance and balance, **Utopia** aspires standing the test of time.

▪ Production area	Area of the Castles of Jesi
▪ Vine variety	Pure Verdicchio
▪ Terrain	Sandy
▪ Cutting system	Spurred cordon and guyot
▪ Plants per hectare	About 3,000
▪ Yield per plant	3 - 3,2 Kg
▪ Vinification	Fermentation without the skin with the wine remaining in the dregs for 9 months, application of the reduction technique from the picking of the bottling, a good finish in the bottle results.
▪ Alcohol content	13,5 - 14,5% vol. varying, depending on the vintage
▪ Net dry extract	22 - 23 gr/ lt varying, depending on the vintage
▪ Colour	Bright straw yellow
▪ Fragrance	Notes of lime, chamomile, broom along with herbs, thyme, sage.
▪ Taste	Caressing, seductive and rich in fruit, it captures with its smooth and playful taste.
▪ Food pairings	Best served with fries food, grilled fish, fish soup "all'anconetana" and swordfish.
▪ Serving temperature	12°-13° C

