

CANTINA VALLE TRITANA

VERDICCHIO DI MATELICA DOC

A legend tells that Alaric king of the Visigoth loaded donkeys with barrels of Verdicchio from the Ancona area to incite his troops as they raided Rome in the fifth century, but reliable evidence suggests that the grape variety originated in the Veneto region and was brought to the Marche region by the Venetians in the 15th century.

Verdicchio has always been associated primarily, indeed almost exclusively, with the Marche region, where it is classified as DOC in the Castelli di Jesi area (in the vast hills west of Ancona) and Matelica (a more welcoming enclave in the Apennines).

TASTING NOTE



Straw yellow color with greenish reflections. Intense nose of tropical fruits and hints of spice. On the palate it is pleasantly dry, well-balanced, with a good structure, a nice minerality and a long elegant fruity finish.



FOOD PAIRINGS

Pairs well with light appetizers, fish courses, charcuterie and mild cheeses.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Verdicchio di Matelica DOC

Vineyard size: 1 Ha

Soil composition: rich, medium clayish

Training method: Guyot

Elevation: 350 m asl

Vines/hectare: 6.500 Ha

Exposure: Southeast

Vine age: 25 y

Harvest time: October

First vintage: 2011

Production: 7.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Verdicchio di Matelica

Fermentation container: stainless steel tanks for 15 days at 12C°

Maceration technique: on the skins for 6 days

Type of aging container: stainless steel tanks of 50 HI

Length of aging: 3 months

Length of bottle aging: 1 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 3,22 g/L

Acidity: 6,3 g/L

Dry extract: 24 g/L



PRODUCER PROFILE

Estate owned by: Angelo Sansone

Winemaker: Enrico Paternoster

Total acreage of wine: 99 (40 Ha)

Winery production: 280,000 bottles

Region: Marche



VIAS IMPORTS LTD.

viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001