

ROMANICO DOC

Denomination: Controlled Designation of Origin

Grapes: Verdicchio

Alcohol content: 12.5% vol.

Production area: hills of Castelli di Jesi

Vinification: soft press of the grapes and controlled-temperature fermentation. Altitude

250-400 m ASL. Planting density 2.000 - 3.000 vines per hectare Guyot Training System

Bottle size: lt. 0.75



TASTING NOTES

Appearance: straw yellow colour with greenish reflexes

Perfume: soft hints of acacia flowers and honey

Flavour: dry and soft taste

TASTING ADVICE

Food pairing: fried fish, shellfish and molluscs

Serving temperature: 8° - 10°