

TUFICO

Castelli di Jesi Verdicchio Riserva DOCG Riserva Classico

Verdicchio which is grown in a single vineyard in Cupramontana. The low yields, the harvesting by hand very late in the season and the long fermentation mean that Tufico acquires some truly unusual characteristics. This wine owes its name to Luigi Veronelli who suggested giving it a distinctive accent.

TYPE

Still white wine

FIRST YEAR OF PRODUCTION

1998

PRODUCTION AREA

Hilly and piedmont in the San Marco quarter (400 m asl) in the municipality of Cupramontana

TERROIR

Marine origin, mostly sandy with clayey sections and arenaceous elements of a Pliocene origin in banks or blocks, referred to locally as "tuff"

GRAPE VARIETIES

Verdicchio 100% (native)

CULTIVATION

Guyot

YIELD

70 ql of grapes per hectare

VINIFICATION

Late manual grape-picking. Fermentation at low temperatures. Settlement in its own yeast for approximately seven months. Refinement in bottles for at least six months

TASTING NOTES

COLOUR

Intense straw-yellow, very bright with golden-green reflections

BOUQUET

Complex, ample bouquet. Fruity and floral - hints of pineapple, peach, walnut, mimosa, broom and lime emerge followed by vegetal notes of sage and flint-stone minerals

TASTE

Dry, soft and sapid with a perfect balance between the hard and soft components. Very long persistence and perfect correspondence with the fruity floral, vegetal and mineral olfactory scents

ACCOMPANIMENTS

Raw pork salted meat of any kind, medium matured cheeses, first course pasta and rice dishes with vegetable sauces and mushrooms, white truffle, seafood and shellfish. Grilled fish, noble fish cooked in a sauce, shellfish cooked in any manner, white meats cooked in a sauce

SERVING TEMPERATURE

12-14°C

RECOMMENDED GLASS

Full-bodied white wines



COLONNARA

VITICULTORI IN CUPRAMONTANA