

Supèra

Verdicchio di montagna



Type of wine _____	Dry white.
Production area _____	Matelica (MC) – 350 m.a.s.l.
Soil type _____	Clay and calcareous.
Grape variety _____	Verdicchio 100%.
Processing _____	Hand-picked grapes, soft pressing of the grapes, cold settling of the must, fermentation process at low controlled temperature in stainless steel tanks with selected yeasts.
Maturation _____	5 months in stainless steel tanks.
Colour _____	Straw yellow with greenish reflections.
Bouquet _____	Elegant and intense, with floral (acacia), and fruity (apple, apricot and peach) scents.
Flavor _____	Fresh sapid and well-balanced with floral and fruity aromas.
Consumption _____	Within 3 years.
Food matches _____	Fried foods, cold cuts, cheeses and fish and pasta.
Serving temperature _____	10 - 12°C.
Bottle size _____	0.75 l.