

# Supèra

Verdicchio di montagna



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