

2016 San Sisto Castelli di Jesi Verdicchio Riserva, Fazi Battaglia



Country: Italy

Region: Marche

Sub-Region: Verdicchio dei Castelli di Jesi

Grapes: Grape Verdicchio 100

Tasting Note:

A top-tier Verdicchio made only in really good years, fresh and citrusy, perfumed with liquorice and with a fine, vibrant minerality keeping things elegant.

Winemaking:

The greatest attention is paid to detail in the wine cellars. San Sisto ferments in small oak barrels, in which it remains for 10-12 months ageing. At least 12 months ageing in the bottle follows.

Vineyard :

The San Sisto vineyard is 350 metres above sea level, on a total of 30 hectares of north-east facing vineyards with clean clayey soils. Every year the best grapes alone are selected to make this single vineyard wine. In colder areas and clayey soils, in fact, Verdicchio is a great grape variety producing full bodied, mineral wines which age well in wood and at length.

Food matching:

Frito Misto, seafood risotto or mussels with spaghetti will elevate when paired with this wine.

Awards:

Bronze Medal, Decanter World Wine Awards 2019

Code G8346116	Practice No
Product STILL	Acidity 6.55 g/L
Style White, Aromatic and Dry	Residual Sugar 1.9 g/L
pH Level 3.32	Organic No
ABV 13.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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