

# 2021 Massaccio Verdicchio dei Castelli di Jesi Classico Superiore, Fazi Battaglia



**Country:** Italy

**Region:** Marche

**Sub-Region:** Verdicchio dei Castelli di Jesi

**Grapes:** Grape Verdicchio 100

**Tasting Note:**

Rich, concentrated Verdicchio, juicy with golden apples, dry yet honeyed, perfumed with nuts and Mediterranean herbs, with a finishing flourish of bitter almond.

**Winemaking:**

Grapes are carefully destemmed, in order to keep the grapes as intact as possible, and then left to macerate cold in the press (cryomaceration) for a period of at least 10-12 hours. This process extracts all the aromatic properties from the grape's aroma packed skins. The wine then ferments in concrete tanks at temperatures of 18-20°C. Massaccio then finally spends time on the lees for at least 5-6 months and is then bottle aged for at least 8 months.

**Vineyard :**

From the highest, most south facing vineyards allow special topographical conditions and unique environmental circumstances, with cool nights and dry, sunny days. Grapes can stay in the vineyard longer than the normal harvest period. This involves a mild over-ripening process, characterised by the active intervention of veraison by noble rots. This 100% Verdicchio thus achieves greater concentration and unique aromatic ripeness.

**Food matching:**

Serve 'slow' with wild mussels Portonovo sauce on fresh spaghetti.

<b>Code</b> G9466121	<b>Practice</b> No
<b>Product</b> STILL	<b>Acidity</b> 6 g/L
<b>Style</b> White, Aromatic and Dry	<b>Residual Sugar</b> 5.5 g/L
<b>pH Level</b> 3.3	<b>Organic</b> No
<b>ABV</b> 12.50 %	<b>Biodynamic</b> No
<b>Closure</b> Natural Cork	<b>Egg / Milk</b> No
<b>Bottle Size</b> 75cl	



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