



CANTINA OFFIDA

# Verdicchio DOP dei Castelli di jesi



## Characteristics

<b>Production Area:</b>	Province of Ancona
<b>Altitude:</b>	300 m
<b>Type of soil:</b>	Medium mixture
<b>Grapes:</b>	Verdicchio
<b>Training system:</b>	Guyot
<b>Harvest:</b>	End of September
<b>Fermentation:</b>	In stainless steel tanks at controlled temperatures between 16-18°
<b>Aging:</b>	2/3 months in steel tank
<b>Refinement:</b>	Minimum 1 month in bottle
<b>Alcohol content:</b>	13%

The philosophy of Cantina Offida is to follow the whole process of the wine production, from the vineyards to the market and, in accordance with this philosophy, Verdicchio comes from our vineyards in Ancona province. It expresses the peculiar qualities of the Verdicchio grape: dry and harmonic flavor with a typical pleasantly bitter aftertaste, characteristic of this grape. It greatly pairs with roasted or grilled seafood dishes.