



Wijnfiche

**Moncaro – Terre Cortesi | Verdicchio
Dei Castelli di Jesi Classico DOC
(Marche)
Italy (MARCHE) – 2022**

Domain

Moncaro

Located in the Marche region of Italy on the Adriatic coast near Ancona, at an altitude of 150 to 450 m above sea level, allowing the cool sea breeze to easily penetrate the vineyards. Moncaro is one of the most progressive cooperatives in the Ancona area, founded in 1964. The company employs international winemakers and uses very innovative and diverse techniques. Meanwhile, the Società owns 3 production houses with wine cellars.

Vinification

Harvest: manual picking and by machine. Vinification: gentle pressing and gravity cold-settling of the juice are followed by fermentation at controlled temperature with selected yeasts.

Maturation: the wine matures in steel tanks sur lie, then in bottle in temperature controlled storage.

Taste

Straw-yellow colour flecked with green, typical of the grape. Forward aromas of apple and citrus, especially grapefruit, accompanied by subtle bitter hawthorn, acacia and elderberry blossoms. Long and intense. Dry and smooth, which accentuates the wine's freshness, with good support from the alcohol.

Food pairing

Salad - summer salad, Crustacea, Aperitif

General information

Type: White wine

Grape varieties: Verdicchio (100%)

Viticulture: Sustainable/HVE

Storage (years): + 1-2

Serving temperature: 10-12 °C

