



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

CASAL DI SERRA

Verdicchio dei Castelli di Jesi DOC Classico Superiore

It was created in the 1980s by selecting the best grapes grown in the Montecarotto vineyard, and later enriched with grapes from another three plots situated in the most suitable areas for cultivating Verdicchio dei Castelli di Jesi. All the values of a great indigenous variety find expression in this wine. Contact with its own natural yeasts during fermentation and in the ageing process gives Casal di Serra particular properties of richness and personality, without altering its fine balance and special elegance.

DENOMINATION

Verdicchio dei Castelli di Jesi DOC Classico Superiore

GRAPE VARIETIES

Verdicchio 100%

AREA OF PRODUCTION

Marche, Verdicchio Hills

VINEYARD

The vineyards, which are between eight and thirty years old and trained on the Guyot system, are situated on the band of hillside between 656 and 1148 feet above sea level, on opposite sides of the Esino valley. The soils go back to pleiocene-pleistocene formations, and are characterised by being very deep, medium-calcareous clay loams.

TRAINING SYSTEM

Guyot

YIELD PER HECTARE

The yield of the vineyards never exceeds 7 tons per hectare.

HARVEST

The harvest is carried out by hand and normally takes place in the period from the end of September to the first ten days of October. Particular attention is paid to determining the right moment for the harvest, which must coincide with reaching the best balance between sugar content, phenolic ripening and acidity.

VINIFICATION

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. Fermentation, in temperature-controlled steel tanks between 61° and 64°F, for 10-15 days. The wine does not undergo a malolactic fermentation.

AGING

The wine ages in steel for about 5 months in contact with its own yeasts. It is bottled at the end of April and then rests again in bottle for few months.

TASTING NOTES

Straw yellow color with golden hints. The palate is rich and velvety with a good dose of freshness and sapidity to balance the great softness. Dry finish, persistent and intensely fruity. The nose it shows intense and persistent perfumes of wild flowers and aromas of yellow pulp fruit such as peach, apricot and golden apple.

SERVING GLASS

Goblet of medium size and roughly spherical shape allows better appreciation of the complex aromas. A straight opening will enhance the flavor of the wine in the mouth by directing it first to the sides and rear of the tongue and then to the tip, allowing its softness to be adequately evaluated.

PAIRINGS

Ideal with fish dishes, oven-cooked or grilled, roast white meat and fresh cheeses.

IDEAL SERVING TEMPERATURE

54-57°F

