



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

VILLA BIANCHI

Verdicchio dei Castelli di Jesi DOC Classico

This is a wine which takes its name from the farmhouse of the same name, nestling in the heart of the cultivation area of the Verdicchio dei Castelli di Jesi which the Bianchi family used to make by vinifying the grapes from the surrounding vineyard. Today Villa Bianchi aims to express all the typical features of Verdicchio by bringing out in particular its aromatic notes of freshness and elegance. This is all achieved by careful selection of the grapes in the vineyard, and through the use of vinification techniques aimed at preserving intact the aromatic character inherent in the variety.

DENOMINATION

Verdicchio dei Castelli di Jesi DOC Classico

GRAPE VARIETIES

Verdicchio 100%

AREA OF PRODUCTION

Marche, Verdicchio Hills

VINEYARD

The vineyards, which are between six and thirty years old and trained on the Guyot system, are situated on the band of hillsides between 150 and 300 meters above sea level, with exposure to the south/southwest.

TRAINING SYSTEM

Guyot

YIELD PER HECTARE

The yields average between nine and ten tons per hectare. **HARVEST** The harvest is carried out by hand and normally takes place in the period from the middle to the end of September. The ripening is constantly monitored in order to determine the exact date of the harvest, with the aim in particular of preserving a good acid profile, which represents the basis of this wine's freshness.

VINIFICATION

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in steel tanks with the temperature maintained at between 14° and 16°C, and continues for about 8-10 days. The wine does not subsequently undergo a malolactic fermentation. All the stages of production, from picking to bottling, are carried out in the absence of oxygen, in order to safeguard the primary aromas of the grapes and achieve greater freshness of flavour and bouquet.

AGING

A brief ageing period in steel of about three months is followed by the bottling.

TASTING NOTES

This wine has a brilliant straw yellow color with greenish tints. The mouth demonstrates a pleasant structure based on vibrant and fresh notes, followed by a typically almond aftertaste and refreshing tingle. The nose is fine intense with a fruity and floral bouquet.

SERVING GLASS

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aroma. Tulip-shaped goblet, with the top edge very slightly flaring.

PAIRINGS

Pasta with meat sauces, roast white and red meat, chicken and rabbit chasseur, mixed grills

IDEAL SERVING TEMPERATURE 46-50°F

GREEN PRACTICES

Certified Sustainable (EQUALITAS)

