

Socci Bianca Verdicchio 2018

100% Verdicchio

**Verdicchio dei Castelli di Jesi
DOC Classico Superiore, Italy
Alcohol: 15%**

Profile

Bianca is the first Verdicchio made by VINOXYGEN: a patented system for a vinification where wine production is completed without any excess exposure to oxygen. All extraction, fermentation, and clarification is completed inside the vat and the wine will come out only at the time of bottling. Alive with fresh flowers, fresh fruit, a hint of acacia honey. It seems almost sweet due to the richness of fruit and floral notes on the palate, resulting in a wonderful, rich mouthfeel. A Verdicchio that is powerful, full bodied, and with terrific aromatic structure. *Extremely low levels of added sulphites can be used thanks to the vinification system.

Terroir

The small, family-run winery is situated in Castelplanio, at 350 metres above sea level and all wine-growing and wine-making stages are personally overseen by the owner. The vineyard is on a hill which guarantees that the vines have great exposure to sunlight.. The higher up the hill the air becomes fresher and more crisp. Humidity is thus reduced and the breeze helps to regulate growth conditions, preventing the formation of mould. In addition to being lucky with a good atmospheric temperature range , our vineyards are located on calcareous clay soil which is ideal for the production of high-quality wines.

Harvest & Winemaking

Harvest: 100% hand harvested

Winemaking: Patented Vinooxygen method

Tasting notes

Flowers | White peach | Acacia honey | Melon | Almond

Tips

Serving Temperature: 7° - 8°C

Decanting: None

Food pairing: White Fish - Pasta with Pesto - Grilled Vegetables

When to drink: between now and 2025

