

Socci Deserto Verdicchio 2019

100% Verdicchio

Verdicchio dei Castelli di Jesi
DOC Classico Superiore, Italy
Alcohol: 13%

Profile

For the Deserto production the winemaker selects the bunches that grow closer to the vine trunk. These grapes have more ripeness thanks to their position on the vine providing greater concentration of flavours. Due to this selection, the production of Deserto varies from year to year and can range from 10,000 and 15,000 bottles. It should be noted that Deserto is bottled with a glass stopper that is not only attractive and easy-to-use but also reduces oxygen exchange therefore preventing wine spoilage. Floral reminiscent of the lemon and the honeysuckle, able to evolve over time giving sensations of honeycomb and apple. The mouthfeel is a good flavor that ends with an elegant note almond aftertaste.

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

Fermentation: Stainless Steel/Fiberglass

Tasting notes

Flowers | Lemon | Honeycomb | Apple | Almond | Honeysuckle

Tips

Serving Temperature: 7° - 8°C

Decanting: None

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

When to drink: between now and 2025

