

Socci Marika Verdicchio 2018

100% Verdicchio

**Verdicchio dei Castelli di Jesi
DOC Classico Superiore, Italy
Alcohol: 14%**

Profile

Marika is a wine made by selective cryoextraction. This technique involves freezing the just-harvested grapes before pressing them, which produces a must with higher sugar content. Thanks to this, the wine will show a broader bouquet and a more rich and complex profile as a Verdicchio. The result is a superb wine with exceptional ageing capability. This unique winemaking process also results in a rich color in the glass not normally seen in this grape variety. The Marika aromas are of intense fruits, which also show on the palate with extraordinary length. The body is full and smooth, and will be its identity for a long, long time.

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: Cryo-maceration (grapes are frozen before pressing)

Tasting notes

Apricot | Orange Blossom | Floral | White pepper | Candied citrus

Tips

Serving Temperature: 7° - 8°C

Decanting: None

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

When to drink: between now and 2025

