



PRODUCER PROFILE

Estate owned by: Angelo Sansone
Winemaker: Angelo Sansone
Total acreage of vine: 99 (40 Ha)
Winery Production: 280,000 bts
Region: Marche

VERDICCHIO DI MATELICA DOC

WINE DESCRIPTION

This wine has a noteworthy ageing potential. It can age for several years. Once cellared, this wine takes on a fuller body and softer acidity. Verdicchio di Matelica is often compared to the more widely available Verdicchio dei Castelli di Jesi wine which is produced further to the east. The area around Matelica is much smaller and also is further from the sea, resulting a much smaller production thanks to the size of the region and the complexity of the viticulture need for this particular microclimate.

TASTING NOTES

Straw yellow color with green reflections. Refined and intense bouquet on the nose with notes of golden apples and walnuts, juniper and jasmine. Smooth and fresh on the palate, with a nice minerality, well poised alcoholic content and good body. Dry and clean finish.

FOOD PAIRING

Pairs well with seafood, especially with sushi and sashimi, light dishes, first courses.

VINEYARD & PRODUCTION INFO

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|-------------------|----------------------|
| Vineyard name: | Capostrano |
| Vineyard size: | 2.5 Ha |
| Soil composition: | Rich, medium clayish |
| Training method: | Spurred cordon |
| Elevation: | 300 m a.s.l. |
| Vines/hectare: | 4,500/Ha |
| Exposure: | South East |
| Age: | 18 years |
| Harvest time: | October |
| First vintage: | 2004 |
| Production: | 20,000 bottles |

WINEMAKING & AGING

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|--------------------------------|--|
| Varietal composition: | 100% Verdicchio |
| Fermentation container: | Stainless steel tanks for 15 days 12°C |
| Maceration technique: | On the skins for 7 days |
| Type of aging container: | Stainless steel tanks of 200 HI |
| Length of aging before bottle: | 4 months |
| Length of bottle aging: | 2 months |

ANALYTICAL DATA

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|-----------------|-----------|
| Alcohol: | 12.5 % |
| Residual sugar: | 3 g/L |
| Acidity: | 6.46 g/L |
| Dry extrac | 21.90 g/L |

