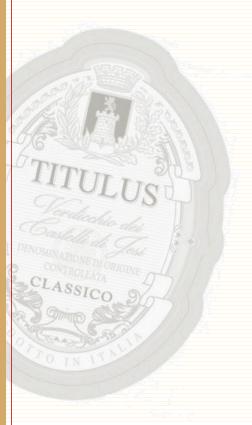
## **TITULUS**



Verdicchio dei Castelli di Jesi D.O.C. CLASSICO

IN A RENEWED AND UPDATED MODERN
VERSION OF THE UNMISTAKABLE
ORIGINAL AMPHORA BOTTLE,
TITULUS IS ONCE AGAIN THE SYMBOL

OF FAZI BATTAGLIA





## **GRAPES**

Produced in the Classico area of Verdicchio dei Castelli di Jesi. Titulus is made exclusively from Verdicchio grapes that are selected and hand-picked in the beautiful hillside vineyards owned by the winery.

## PRODUCTION TECHNIQUES:

- ✓ The grapes are picked by hand
- ✓ Cold maceration in the press
- ✓ Soft pressing
- ✓ Fermentation in steel at 14-16°C
- ✓ Ageing for 4 months on the fine lees to add crispness and tanginess to the wine

## SENSORY PROFILE:

The wine has a straw-yellow colour with greenish highlights.

It is fresh on the nose, with notes of apple, pear, broom flowers and aniseed.

The mouth is rich, tangy and mineral, with a pleasant almondy finish.

Serve at a temperature of about 12°C