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# FAZI BATTAGLIA



*Verdicchio dei Castelli di Jesi*

DENOMINAZIONE  
DI ORIGINE CONTROLLATA

## VERDICCHIO

CLASSICO



### GRAPES:

100% Verdicchio. From vineyards in the heart of the Castelli di Jesi Classico area, at altitudes near sea level, with southern exposures and essentially sandy soils rich in silt. In these warmer conditions reminiscent of a Mediterranean climate, Verdicchio ripens early to produce a fresh, mineral and tangy wine.

### PRODUCTION TECHNIQUES:

After carefully selecting the best bunches, the whole grapes are soft pressed.

Fermentation is done in stainless steel vats at a constant temperature of 14-16 °C, in order to enhance the characteristics of freshness in this wine.

After fermentation, the wine ages on its fine lees until January. This enriches it with protein components that add crispness and tanginess.

### SENSORY PROFILE:

The wine has a straw-yellow colour with greenish highlights. It is fresh on the nose, with hints 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