



TORRE DEL PARCO

VERDICCHIO DI MATELICA DENOMINAZIONE DI ORIGINE CONTROLLATA



TORRE DEL PARCO

PRODUCTION AREA Loc. Rustano, Castelraimondo (MC) Le Marche, ITALY

WINEYARD HEIGHT ON SEA LEVEL

365 m

POSITION Hills

EXPOSURE East

SOIL CHARACTERISTICS Medium soil, potentially clayey with limestone presence

AGE OF THE VINEYARD 15 y.o.

GRAPES VARIETY 100% Verdicchio

ALCOHOL LEVEL 13%

TOTAL ACIDITY 6,70 g/L

RESIDUAL SUGAR 0

GROWING SYSTEM Guyot

WINEYARD/ PLANT DENSITY 3.700 plants per ha

HARVEST PERIOD Third decade of September

WINE MAKING Whole-cluster press, controlled temperature fermentation in stainless steel

AGEING 6 months in stainless steel vessel included 2 months on fine yeast

REFINEMENT IN BOTTLE 2 months

TASTING NOTES Straw yellow. To the nose, notes of pineapple, grapefruit, apple, lime and hawthorn flowers. Great ele-

gance in the mouth, fresh and mineral, for an impeccable expression of the territory.

Balanced and with a pleasant citrus ending note.

PAIRING SUGGESTION Perfect pairing with fish dishes, white meat also good structured, with cured meat of Le Marche and with

medium seasoning cheeses. Umbrina on oven with vegetables.