



COLLESTEFANO

Verdicchio di Matelica

DENOMINAZIONE DI ORIGINE CONTROLLATA - 2018

After year 2017 and its scorching hot weather, the 2018 edition by Collestefano is now back to its full strength thanks to gradual temperature changes. It has a bright straw yellow colour with greenish shades, a pure fragrance of vegetal notes of ginger and cardamom and a fruity bouquet with unripe nectarine. The palate combines the typical sparkling crispness of Collestefano and a rich fruity allure. Long-lasting and nuanced finish with a touch of ginger and sweet almond. During its refinement in bottles, it will gain a metallic, honeyed character with an exquisite aftertaste of candy citrus fruit, without giving up its proverbial verve which made it the cult wine par excellence of all its class. It matches perfectly with seafood, and it's amazing with crudités. The best vintage since 2013. Although it's excellent now, it will be at its best around 2023.

Organic production since 1995

Vineyard: 18 hectares (37 acres) 10-40 years old, at our farm which is at 420 meters (about 1,400 feet) above sea level. We have farmed this north-facing vineyard organically since 1995.

Variety: 100% Verdicchio, from Matelica clones chosen by massal selections.

Soil: a mixture of sand, loam, and clay, rich in limestone.

Vine training: mono-bilateral guyot and double arched cordon.

Harvest: by hand, into small boxes to keep the fruit intact, normally in october.

Vinification: soft pressing, slow fermentation at low temperature, left on the lees for 4 month in stainless steel.

Alcohol: 12% vol

Total Acidity: 7,5 g/L (no malolactic is performed)

Dry extract: 20 g/L

Residual sugar: 1 g/L

Production: 130.000 bottles 75 cl

Collestefano Azienda Agricola
Castelraimondo - Mc - Marche - Italia
www.collestefano.it

