



# COLLESTEFANO

## VERDICCHIO DI MATELICA

DENOMINAZIONE DI ORIGINE CONTROLLATA - 2020

*The 2020 vintage was characterised by a rainy spring and a dry and mild summer that grew perfectly healthy grapes, and a harvesting period marked by important day-to-night temperature variations. In the glass Collestefano 2020 reveals a deep note of cedar, both on the nose and in the mouth, surrounded by a hint of almond, its usual and seductive exuberance and a citrusy and almondy touch on the finish, with a richer body than its usual, while preserving its proverbial verve and remaining an incredibly easy-drinking wine. Less embellished than usual, twice as genuine. It will be at its best around 2025.*

*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, north-east exposure

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: 13% vol

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

Dry extract: 21 g/L

Residual sugar: 0,5 g/L

Production: 110.000 bottles 75 cl

Collestefano Azienda Agricola  
Castelraimondo - Mc - Marche - Italia  
[www.collestefano.it](http://www.collestefano.it)

