

VERDICCHIO DI MATELICA, DOC, 2006

Accattoli s.r.l.



Accattoli near Recanati in Marche



The ancient Verdicchio vine is a symbol of the Marche region. Located in the hills of Matelica, the Accattoli winery was founded in 1958 and is located in the town of Recanati. The production of the Verdicchio di Matelica is only one-tenth of the production of the Verdicchio di Castelli thereby making this a much sought after wine.

Front Label Translation: "From the charming hills of Matelica rises our Verdicchio. An antique vine that became the symbol of the Marche region. The grapes are harvested at the end of October and processed in the traditional vinification method. It has a straw yellow color with green reflections"

Tasting notes: It is characterized by bright, lemony fruit with earthy aspects and a refreshingly crisp acidity.

Region: Marche

Classification: Verdicchio di Matelica DOC

Area of Production: Matelica

Grape Variety: 100% Verdicchio

Soil: Medium mixture, mainly clayey

Average Age of Vines: 20 years

Trellising System: Stakes of cement

Spacing of Plants: 1.5 m x 2.5 m

Production per Acre: 3.12 tons

Vinification Technique: Stainless Steel

Maturation: 3 months in stainless steel and 4 months in bottles

Total Acidity: 5.25 g/l

Residual Sugar: 0

PH: 3.11

Alcohol: 12.5%

Total Cases Produced: 1,660

Review:

"It's herbal and intense, with "grassy" and white-fruit aromas and flavors reminiscent of Sauvignon Blanc. Plenty of fruit on the palate and a hint of stony minerality, with mouth-watering acidity to hold it in shape. Tasted later with food, it was a virtual epiphany with a shrimp dish over pappardelle." [Robin Garr's 30 Second Wine Advisor - 9/14/07](#)