

# VERDICCHIO DI MATELICA, DOC, 2016

Accattoli s.r.l.



Accattoli near Recanati in Marche



Verdicchio is a grape that can be viewed as symbol for the Marche. It is believed to be native to this region, and was mentioned in documents as early as the 14<sup>th</sup> century. Of the two appellations, Jesi and Matelica, we prefer the latter, which produces a firmer more aromatic wine. The Accattoli winery nestled in the hills bordering Umbria, made this fabulous wine.

**Front Label Translation:** " In the charming hills of Metalica, our Verdicchio is born, an ancient symbol of the Marche. The grapes are harvested at the end of October and vinified in a traditional manner. The wine has a straw yellow color with green reflections ....." "

**Tasting notes:** Bright, lemony fruit with a creamy mouthfeel finishing with a refreshing 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:** 21 years

**Trellising System:** Stakes of cement

**Spacing of Plants:** 1.5 m x 2.5 m

**Production per Acre:** 3.35 tons

**Vinification Technique:** Stainless Steel

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

**Total Acidity:** 5.80 g/l

**Residual Sugar:** 2.0 g/l

**PH:** 3.38

**Alcohol:** 12.90%

**Total Cases Produced:** 3,330