



## SERRA 46

Verdicchio dei Castelli di Jesi Classico – ORGANIC CERTIFIED

**Grape:** Verdicchio 100%

**Vineyard:** Single vineyard from San Marcello (AN)  
Elevation 200 meters - 7 to 50+ years old vines

**Soil:** Calcareous clays and sand

**Viticulture:** Organic certified with homeopathic practices

**Harvest:** Hand-harvested in small bins

**Winemaking:** Fermentation in stainless steel tanks, aged 3 months on the lees, and 3 months in the bottle.

**Notes:** Yellow straw color, intense notes of gorse and exotic fruits, in the mouth soft hints of minerals and the right acidity. Ideal for spring and summer aperitifs, light fish meals and light cheeses.

**Why we like it:** It's the purest expression of our terroir, in the very heart of the Verdicchio dei Castelli di Jesi appellation.



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