



Verdicchio di Matelica DOC “Del Cerro”

REGION

- Origin: Matelica, Marche, Italy
- Appellation: DOC (Denominazione di Origine Controllata)

GRAPE VARIETY

- Verdicchio di Matelica 100%

VINEYARDS AND TERROIR

- South facing vineyards, 350–450 meters above sea level on east slopes of the Alta Valle Esina
- The elevation allows for greater diurnal temperature variations, resulting in slower grape ripening and the preservation of vibrant acidity in the grapes
- Calcareous soils with clay and marl deposits, providing excellent drainage and mineral-rich characteristics to the grapes

TASTING NOTES

- Appearance: Clear, pale lemon with greenish reflections. Bright and inviting in the glass
- Nose: Pronounced and expressive aromas of crisp green apple, citrus zest and white peach. Hints of delicate flowers and fresh herbs. Subtle mineral undertones lending a sense of terroir
- Palate: Dry and crisp, showcasing vibrant acidity. Medium-bodied with a well-balanced structure. Flavor of zesty lemon, ripe pear and tangy grapefruit. Slight almond note on the mid-palate and pronounced mineral edge
- Finish: Medium to long finish, leaving a lingering impression.

FOOD PAIRING

- Seafood dishes such as grilled prawns, branzino or seafood risotto