



SOLEIANO

Verdicchio di Matelica DOC



Verdicchio di Matelica DOC is the expression of the traditional culture of the Marche region. With a classic flavor, it's characterized by a sensory and productive philosophy "easy to drink" wine, catchy but intelligent, suitable for the Verdicchio's novice, for the occasional drinker, but very interesting even intriguing to the expert taster.

Type of wine	Dry white
Production area	Matelica (MC) 300-350 m a.s.l
Soil type	loose and medium texture
Grape variety	Verdicchio 100%
Average yield production	100 tons/ha
Processing	Grapes harvested by hand, soft pressing, controlled low-temperature fermentation in stainless steel tanks.
Maturation	4 month in stainless steel tanks
Color	straw yellow with green reflections
Bouquet	Bouquet : Fruity with floral notes
Flavor	Flavor : Harmonious, fresh with a refreshing acidity and flavor
Consumption	3 years
Food matches	It goes well with any meal
Serving temperature	10-12°

