



Provima

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) – 350 m a.s.l.
Soil type	Clay and calcareous.
Grape variety	Verdicchio 100%.
Average yield production	11 - 13 tons per ha.
Processing	Hand-picked grapes, soft pressing of the grapes, cold settling of the must, fermentation process is carried out at low controlled temperature in stainless steel tanks by using selected yeasts.
Maturation	4 months in stainless steel tanks and 2 months in the bottle.
Color	Straw yellow with greenish reflections.
Bouquet	Elegant and intense at the same time, with floral (acacia, broom) and fruity (grapefruit, apple, apricot and peach) scents.
Flavor	Fresh sapid and well-balanced with floral and fruity aromas.
Consumption	Within 3 years.
Food matches	Hors d'oeuvre, fried foods, not aged cold cuts, non-aged cheeses and first courses based on seafood. Also suitable for aperitif.
Serving temperature	10 - 12°C

