



CANTINA SUASA

Princeps

Verdicchio dei Castelli di Jesi D.O.C.

Grape variety: Verdicchio

Production area: Castelleone di Suasa

Harvest: Carried out by hand in small boxes with selection of bunches.

Vinification technique:

The grapes are gently pressed in whole bunches (mosto-fiore), then switch to fermentation in thermocontrolled stainless steel barrels, finally the refinement of the wine is done in stainless steel tanks until bottling

Alcohol: 13,5 % vol.

Colour: Straw yellow with light green tints

Recommended serving temperature: 10° C

Best with:

Seafood appetizers, fried fish, skewers, grilled meats and shellfish; it also combines readily with risotto and rabbit "in porchetta" (dish from the Marches).

