

ISOLA

Verdicchio dei Castelli di Jesi DOP



Grape

Verdicchio 100%

Growing technique

Guyot

Yield per hectare

70 q

Grape harvest period

Last decade of September

Vinification and wine aging

The bunch of grapes gets softly and quickly pressed what permits to obtain 40% of must.

The fermentation occurs at controlled temperature of 16°C.

The wine aging in steel basins lasts 14 months.

It takes place on noble wine lees which are mixed up with periodical batonnage.