



FEDERICO MENCARONI

OPERE

Verdicchio dei Castelli di Jesi DOP



Grape

100% Verdicchio

Growing technique

Guyot

Yield per hectare

100 q

Grape harvest period

First decade of September

Vinification and wine aging

The fermentation occurs at a controlled temperature of 16°C.

The wine ageing in stainless steel tank lasts 4 months and it is made on noble wine lees which are mixed up with periodical batonnage.