



INDISCIPLINATO

TECHNICAL SHEET

Denomination: Marche IGT Bianco

Grapes: Verdicchio 100%

Type of soil: clay with widespread presence of limestone – emerged lands formed by marine sedimentation

Exposition: West – North-West, altitude 290 m a.s.l.

Vine training system: double alternating Guyot

Vine density: 5700 vines/ha, max production 0,8 kg/vine

Harvest: late harvest of 1-2 bunches per vine, overripened until the end of october, hand harvested in small crates

Vinification: blend of vinification in georgian amphora (Qveri) (60%) and remaining 40% Verdicchio dei Castelli di Jesi DOC Classico Superiore "Cipriani" 2019 (see dedicated Technical Sheet)

Ageing: 9 months in georgian amphora (Qveri) buried and sealed for 60% of the mass, 9 months in stainless steel tanks "sur lie" for the remaining 40% and 2 month in bottle

CHEMICAL ANALISYS

Alcohol: 12%

Total acidity: 5,20 g/l

Total sulfites: 22 mg/l

Vintage: 2018

TASTING NOTES

Color: golden yellow, slightly cloudy

Bouquet: notes of broom and chamomile, with mineral notes associated with mentholated hints, ripe peach, almond, lime and dried fruit

Taste: very dry and velvety, medium-bodied, harmonious and balsamic, very drinkable

Serving temperature: 12 ° C

FOOD PAIRING

Wine with endless pairings, from medium-aged cheeses to salami, with red or white sauce dishes, white meat roasts, great for the full meal

