



# INDISCIPLINATO

## TECHNICAL SHEET

Denomination: **Marche IGT Bianco**

Grapes: Verdicchio 100%

Soil: Clay with layers of limestone formed by marine sedimentation and limestone formations from the nearby karst massifs ([Monte Murano](#) end [Grotte di Frasassi](#)).

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

Vine training system: double alternating Guyot

Vine density: 5700 vines/ha, max production 1,3 kg/vine

Agriculture: Organic certification n. 73198; IT-BIO-015; S21-21 / 23, practicing biodynamic agriculture techniques. Use of algae, preparations and microorganisms in order to minimize the use of copper and sulfur.

Harvest: Grapes are hand harvested in small crates. 1<sup>st</sup> round in mid Sept. 2<sup>nd</sup> round: late harvest of 1-2 bunches per vine (overripened grapes) at the end of October.

Vinification: blend of vinification in Georgian amphora (Qvevri) (60%) and remaining 40% in stainless steel vats.

Ageing: 9 months in Georgian amphora (Qvevri) buried and sealed for 60% of the mass, 9 months in stainless steel tanks “sur lie” for the remaining 40%. The wine is blended and rests 2 month in bottle

## CHEMICAL ANALISYS

Alcohol: 12,5%

Total acidity: 5,20 g/l

Total sulfites: 18 mg/l

Vintage: 2020

## 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 option for Thai food.

