Monte Schiavo Coste del Molino Classico, Verdicchio dei Castelli di Jesi DOC [Organic] 2024

EVI0062024

Tenute Pieralisi

— Marche, Italy

A concentrated, full-flavoured and approachable style of Verdicchio with ripe peachy fruit from Monte Schiavo's 'Coste del Molino' vineyard.

2022 Vintage

IWSC Silver 2023

2023 Vintage

Decanter World Wine Awards Bronze 2024

Production

The Verdicchio vines are guyot-trained and grown on clay soils in the Coste del Molino vineyard, just west from Monte Schiavo's main winery. Here, at around 200 metres above sea level, the grapes are hand-harvested, usually during the first 10 days in October and the average yield is 9000 kg per hectare. Temperature controlled vinification takes place in stainless steel tanks, then the wine is aged on its fine lees for 3-4 months before bottling in February.

Tasting note

A stylish and concentrated Verdicchio with classic aromas of grapefruit and lime, as well as honeyed orchard fruit characters. The palate has lemon citrus, apple skin and ripe stone fruit flavours. A mouthfilling minerality adds to the complexity and palate weight, with a refreshing touch of salinity on the finish.

Food Match

Great with seafood risotto, but enough palate weight to be refreshing with grilled sardines and a green leaf salad.

ABV:
11.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
Verdicchio dei Castelli di Jesi DOC

Winemaker:
Simone Schiaffino

Grape Varieties:
Verdicchio 100%

Suitable for:
Vegan

Bottle Barcode:
8005389015012