



## VERDICCHIO DI MATELICA - ORGANIC



Marche, Italy  
Amoterra

### Method & Production

Manual harvest of the Organic Certified Verdicchio di Matelica grapes, a Matelicese clone of Verdicchio with a tight cluster. Fermentation in stainless steel at a controlled temperature of 14-16°C using selected yeasts for around 20 days. 5 months of maturation in tank post fermentation before bottling and release.

### Tasting Notes

Immediately captivating with a beautiful nose of compact orchard fruits, white flowers, and crushed stones. The palate is round and well-structured, with lots of white peach wrapped around dried herbs and a savoury, steely backbone. Vibrant acidity carries through to the finish which lingers on this deep and complex wine

### Food Matching

Seafood risotto or spaghetti with clams.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
AT0523	Verdicchio di Matelica - Organic	Verdicchio di Matelica	2023	13.0%	Cork	6X0.75lt	Yes	No	Yes	No