



# Matérgea

## Verdicchio di Matelica Riserva DOCG

*This wine is made from the best Verdicchio vineyards and is produced only during the best vintage when grapes has the potentiality to reach the high DOCG quality standard. The extremely low yield of grapes per hectare, the harvesting of the fruit when it is fully ripe and the refinement in stainless steel tanks enable this wine to acquire a powerful and elegant structure. Extended stay in the bottle enrich its elegant and persistent aromatic vein. It is a wine that enjoys great longevity.*

Type of wine	Dry white.
Production area	Matelica (MC) – 350 m a.s.l.
Soil type	Loose and permeable, tending to clay and calcareous.
Grape variety	Verdicchio 100%.
Average yield production	8 - 11 tons per ha
Processing	low yield per hectare of selected grapes, hand-picked grapes, soft pressing of the grapes, cold grape skin maceration and following cold settling of the must, fermentation process is carried out at low controlled temperature by using selected yeasts, in concrete tanks.
Maturation	For 12 months, the wine matures in stainless steel tanks where the periodic battonage (the stirring of dead yeast cells) fosters aromatic complexity, of the wine and increases its viscosity and softness. Refined in the bottle for almost 6 months.
Color	Straw yellow with brilliant golden reflections.
Bouquet	complex and fine. Scents of ripe fruit (peach, apple) and dried yellow flowers (broom, chamomile), combined with pleasant scents of spices and dried fruit
Flavor	mineral and fresh, richly structured, balanced and persistent with seductive and soft aftertaste.
Consumption	Within 7 years.
Food matches	First courses, aged cheese, elaborated seafood dishes, grilled fish and white meats, even spicy version.
Serving temperature	14 - 15°C

0.75 l