



L'OROLOGIO

MARCHE BIANCO IGP

ORGANIC WINE

BOTTLES

750 ml

CARTON 6 Bottles

The ancient taste of time the rows of vine breathe the sea they naturally blend creating our organic white.

TYPE White Wine

APPELLATION Marche Bianco IGP

VINTAGE 2023

VERDICCHIO and CHARDONNAY **GRAPES**

TYPE OF CULTIVATION Certified organic

AREA OF PRODUCTION Pesaro SINPE Hilly **ELEVATION** 150m a.s.l.

EXPOSURE Southeast

SOIL TYPE medium texture, tending to calcareous **PLANTING DENSITY** 3300 vines/ha

PLANTING AGE 30 years old

VINE TRAINING SYSTEM Guyot

HARVEST by hand in small 20 kg crates, carried out at the end of August/beginning of September,

with a selection of the best bunches on the vine.

VINIFICATION gentle cold pressing of the whole bunches,

cold static decantation and alcoholic fermentation of the liquid must in steel at a controlled temperature (14 °C) using selected organic yeasts.

AGEING in temperature-controlled stainless steel

on its fine lees for about 6 months, plus a further month in the bottle before release.

ALCOHOL 13,0 % vol.

HOW TO SERVE AND PAIR IT

Remarkable as an aperitif precisely because of the pleasantness of each sip, it also nicely accompanies fish and meat starters, simple or elaborate fish or vegetarian first courses, fried dishes, white meat main courses, omelettes and blue cheeses.

ON SIGHT straw yellow colour with greenish reflections.

fresh, mineral, sapid with fruity notes of peach, apple, citrus and tropical fruits; floral notes of hawthorn and lime and slight hints of sage. Almond notes in the background.

wine with a good structure, fresh, sapid, balanced with a nice creaminess on the palate, reminiscent of fruity hints already perceived on the nose, with an almond aftertaste typical of Verdicchio with a long and persistent finish. Pleasant cleanliness in the mouth that calls for a new sip.

SERVING TEMPERATURE

Excellent at 10 °C

