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## CASAL DI SERRA

Verdicchio dei Castelli di Jesi DOC Classico Superiore

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### Vine variety

Verdicchio 100%

### First year of production

1983

### Area of production

Marche, Castelli di Jesi

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Casal di Serra was one of the first truly "selected" Verdicchio made in this variety's production area. It was created in the 1980s by selecting the best grapes grown in the Montecarotto vineyard, and later enriched with grapes from another three plots situated in the most suitable areas for cultivating Verdicchio dei Castelli di Jesi. All the values of a great indigenous variety find expression in this wine. Contact with its own natural yeasts during fermentation and in the ageing process gives Casal di Serra particular properties of richness and personality, without altering its fine balance and special elegance.

## GENERAL CHARACTERISTICS

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### Vineyard

The vineyards, which are between eight and thirty years old and trained on the Guyot system, are situated on the band of hillside between 200 and 350 meters above sea level, on opposite sides of the Esino valley. The soils go back to pleiocene-pleistocene formations, and are characterised by being very deep, medium-calcareous clay loams. The yield of the vineyards never exceeds 7 tons per hectare.

### Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September to the first ten days of October. Particular attention is paid to determining the right moment for the harvest, which must coincide with reaching the best balance between sugar content, phenolic ripening and acidity.

### Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. For several years, some of the grapes destined for Casal di Serra are vinified using the "cold-soak" technique, a process which favours and optimises extraction of the varietal character. Fermentation, in steel tanks temperature-controlled to between 16 and 18°C, takes 10-15 days. The wine, which for the most part does not undergo a malolactic fermentation, is aged in steel for about 5 months in contact with its own yeasts. It is bottled at the end of April and then rests again in bottle for several months.

### Available formats

37.5 cl, 75 cl, 1.5 litre bottles

## TASTING SUGGESTION

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### Serving glass

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

### Pairings

Ideal with fish dishes, oven-cooked or grilled, roast white meat and fresh cheeses.

### Ideal serving temperature

12-14°C

