



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
GRAPES	VERDICCHIO and CHARDONNAY
TYPE OF CULTIVATION	Certified organic
AREA OF PRODUCTION	Pesaro
SLOPE	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.

AROMA

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.

FLAVOUR

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

