

LINEA LE SELEZIONI MERIDIA 2022 VERDICCHIO DI MATELICA DOC

- Vineyard: ctr. Balzani (Matelica)
- Position: hilly
- Exposure: south
- Altitude: 360 mt above sea level
- Terrain: loose
- Planted: 3x2 and 3x1.1
- Inter-row: worked until the end of June
- Trellis: gujet and double gujet
- Vine spacing: from 1666 to 3600 plant per hectare
- Age of Vineyard: 21 and 41 years old
- Grape variety: Verdicchio Matelicense Clone
- Buds/Plant: 22 (first 4 are sterile)
- Harvest: 8th-15th September 2022
- Wine making: In white in total reduction. Static decanting of the must; fermentation with selected yeasts "saccharomices bayanus" selection "Ist. Enol. Franc. Champenoise".
- Fermentation Temp.: 18°C
- Duration of Fermentation: about 30 days
- Ageing: 16 months in vitrified concrete barrel without decanting with weekly agitation of the lees.
- Bottling: June 2024
- Sale: December 2024
- Packaging: 6 bottles cases
- Bottles produces: about 10.000
- Main enochemical values: alcool 13.50%vol; total acidity: 5.2 g/l in tartaric acid; Ph 3.1; volatile acidity 0.41g/l in acetic acid; free sulphurous 37mg/l; total sulphurous 98 mg/l; dry extract: 19g/l; residual sugar: 0.84 g/l.
- shelf life: 5 years min.
- HACCP system integrated into the ISO 9001/2015 self-control system
- traceability system of the whole product from the vineyard to marketing.

