















BERTANI

Fazi Battaglia
Verdicchio dei
Castelli di Jesi
Classico Superiore
2022

\$15.45

* Suggested retail price



	Product code	14545626
	Licensee price	\$14.66
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Table Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	The Marches
	Varietal(s)	Verdicchio 100 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar content	4.4
	Closure type	Cork

ABOUT THIS WINERY

For more than a century and a Bertani has made wines that are recognizable for their identity, wines with a clear and therefore unmistakable stylistic profile.

TASTING NOTES

The wine has a straw-yellow colour with greenish highlights. It is fresh on the nose, with hints of apple, pear, broom flowers and aniseed. The mouth is rich, tangy and mineral with a pleasant almondy finish.

PRODUCT NOTES

From vineyards in the heart of the Castelli di Jesi Classico area, at altitudes near sea level, with southern exposures and essentially sandy soils rich in silt. In these warmer conditions reminiscent of a Mediterranean climate, Verdicchio ripens early to produce a fresh, mineral and tangy wine.

PRODUCTION NOTES

After carefully selecting the best bunches, the whole grapes are soft pressed. Fermentation is done in stainless steel vats at a constant temperature of 14-16 °C, in order to enhance the characteristics of freshness in this wine.

After fermentation, the wine ages on its fine lees until January. This enriches it with protein components that add crispness and tanginess.

