



VERDICCHIO DI MATELICA - ORGANIC

Marche, Italy

Amoterra



Method & Production

Manual harvest of the Organic Certified Verdicchio di Matelica grapes, a Matelicese clone of Verdicchio with a tight cluster. Fermentation in stainless steel at a controlled temperature of 14-16°C using selected yeasts for around 20 days. 5 months of maturation in tank post fermentation before bottling and release.

Tasting Notes

Immediately captivating with a beautiful nose of compact orchard fruits, white flowers, and crushed stones. The palate is round and well-structured, with lots of white peach wrapped around dried herbs and a savoury, steely backbone. Vibrant acidity carries through to the finish which lingers on this deep and complex wine

Food Matching

Seafood risotto or spaghetti with clams.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|----------------------------------|------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| AT0523 | Verdicchio di Matelica - Organic | Verdicchio di Matelica | 2023 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |