



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