



VERDICCHIO DEI CASTELLI DI JESI CLASSICO RISERVA 'MISCO'

Marche, Italy

Tenuta di Tavignano

www.tenutaditavignano.it

Method & Production

In 2015 Tavignano began the conversion process to organic agriculture, so although not certified, their vineyards are farmed organically. The Verdicchio grapes are hand harvested, and after a soft pressing of the grapes, fermentation takes place in stainless steel. The wine spends 12 months on the lees in tank, after which it spends a further 18 month period of refinement in bottle.

Tasting Notes

Ripe fruit and floral aromas with hints of sweet almond. The Misco is very well structured with nice minerality to it and a lovely long finish.

Food Matching

A perfect match for seafood dishes such as scallops, langoustine or lobster! Also works well with hard cheeses and cured meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TV0317	Verdicchio dei Castelli di Jesi Classico Riserva 'Misco'	Verdicchio dei Castelli di Jesi	2017	14.5%	Cork	6X0.75lt	No	No	No	No