



## **Biancospino**

### **Marche I.G.T.**

#### **Vineyard Location**

Vineyards growing on the high hills of the district of Staffolo, in the centre of the area in which the Verdicchio dei Castelli di Jesi d.o.c. wine is produced.

#### **Grapes**

Trebbiano and Malvasia Bianca grapes originating from vineyards which are over thirty years old.

#### **Vinification**

The grapes were picked when they were ripe (in the first week of October for the Malvasia and in the second week for the Trebbiano) and vinified separately. After the drawing, the fermentation was completed in stainless steel tanks.

#### **Refinement**

The refinement takes place resting for four months on the fine lees, from January to April. After the tartaric stabilisation interventions at the beginning of May, the wine is filtered and bottled.

#### **Analytical Specifications**

Total acidity 6.1 gr./l.  
Volatile acidity 0.33 gr./l.  
Alcohol 13% vol  
Dry extract 22 gr./l.

#### **Producer's Advices**

It is a medium-bodied wine, to be appreciated for its freshness and taste. It is a wine that is ready to drink within 24 months from when it is bottled, and it should be served at 11/12°C.