

Ylice Classico Superiore DOC

Grape Variety: Verdicchio

Alcohol Content: 13%

Region: Marche

Producer: Poderi Mattioli

Vinification

Soft pressing of the grapes with selection of the flower must. A small percentage of the grapes undergo a cold skin maceration. Fermentation in steel tanks, at a controlled temperature between 14/16 ° C for a period of 10/12 days. Aged in steel tanks with frequent batonnage for a period of 6/8 months.

Tasting Characteristics

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