

Belrespiro Matelica Riserva DOCG

Grape: 100% verdicchio

DOC: Verdicchio di Matelica

Altitude: 430mslm

Facing: sud/est

Vine Growing: Double inverted system

Harvest: hand made

Harvest time: last week September

Clarification: Cold static

Temp. Ferm.: 18-20°C

Fermentation: Concrete vat

Yeast: wild

Ageing: 18 months Clayver (Ceramic tonneau), 12 months bt

Alcool: 14%

pH: 2,9

Ac. tot: 8,3gr/lt