



Tenuta Mattei

# Montanari Verdicchio dei Castelli di Jesi Classico

Verdicchio

Organic, Kosher

Appellation	Verdicchio dei Castelli di Jesi Classico DOC
Vineyard	Vineyards are located in the sinuous hills of the Esino valley. The peculiarity of these areas are the clay-like soils of marine-alluvial origin, rich in water that arise in a strip of land enclosed between the Adriatic Sea, to the East, and the chain of the Apennines, to the West.
Vinification	Harvesting in the first week of September, followed by temperature controlled fermentation in steel tanks, and refinement in tank for 4 months before bottling.
Pairing	It goes well with hot and cold appetizers, cream based pasta courses, white meats, fresh cheeses, and is excellent with all seafood.



Located on the exquisite vineyards in Corinaldo, the family of Giovanni Montanari's wine, grown and produced by Danilo Mattei, brings the rich taste of the Marche and the unique flavor of original vintage grapes, centuries in the making. Holding to their ancestral villages, from Mondolfo to Monterado, Corinaldo to Castel Colona, they cherish the great legacy and Italian heritage that makes Italian wine unique and spectacular. With delicate care, Tenuta Mattei brings the best of the Marche region to the bottle.