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## CASAL DI SERRA

Verdicchio dei Castelli di Jesi DOC Classico Superiore

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### Vine Variety

Verdicchio 100%

### First Year of Production

1983

### Area of Production

Castelli di Jesi, Marche

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Casal di Serra was one of the first truly "selected" Verdicchio wines made in this variety's production area. It was created in the 1980s by selecting the best grapes grown in the Montecarotto vineyard and later enriched with grapes from another three plots situated in the most suitable areas for cultivating Verdicchio dei Castelli di Jesi. All the values of a great indigenous variety find expression in this wine. Contact with its own natural yeasts during fermentation and in the aging process gives Casal di Serra particular properties of richness and personality without altering its fine balance and special elegance.

## GENERAL CHARACTERISTICS

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### Vineyard

The vineyards are 8- to 9-years-old and trained on the Guyot system. They are situated on a band of hillside between 650-1150 feet above sea level on opposite sides of the Esino valley. The soils date to pleiocene-pleistocene formations and are characterized by being very deep, medium-calcareous clay loams. The yield of the vineyards never exceeds 2.8 tons per acre.

### Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September to the first ten days of October. Particular attention is paid to determining the right moment for the harvest, which must coincide with reaching the best balance between sugar content, phenolic ripening, and acidity.

### Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. For the past several years, some of the grapes destined for Casal di Serra are vinified using the "cold-soak" technique, a process which favors and optimizes extraction of the varietal character. Fermentation is in steel tanks temperature-controlled to 61-64°F and takes 10-15 days. The wine, which for the most part does not undergo a malolactic fermentation, is aged in stainless steel for about five months in contact with its own yeasts. It is bottled at the end of April and then rests again in bottle for several months.

## TASTING SUGGESTION

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### Serving Glass

Glass of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavor of the wine in the mouth by directing it first to the sides of the tongue, then to the rear, and finally to the tip, and allow its softness to be properly evaluated.

### Pairings

Ideal with roasted or grilled fish dishes, roasted white meats, and fresh cheeses.

### Ideal Serving Temperature

53-57°F