



# UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

## CASAL DI SERRA

Verdicchio dei Castelli di Jesi DOC Classico Superiore

### Grape Variety

Verdicchio 100%

### First year in production

1983

### Area of Production

Castelli di Jesi

Casal di Serra was one of the first indeed "selected" Verdicchio 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 significant indigenous variety find expression in this wine. Contact with its 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 unique elegance.

### General Characteristics

#### Vineyards

The vineyards, which are between eight and thirty years old and trained on the Guyot system, are situated on the band of hillside between 200 and 350 meters (657-1,149 ft) above sea level, on opposite sides of the Esino valley. The soils go back to pleiocene-pleistocene formations, and are characterized by being very deep, medium calcareous clay loams. The yield of the vineyards never exceeds 7 tons per hectare.

#### Harvest

The harvest is carried out by hand and usually takes place 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 several years, some of the grapes destined for Casal di Serra are vinified using the "cold-soak" technique, which favors and optimizes the extraction of the varietal character. Fermentation in steel tanks temperature-controlled to between 16-18°C (61-64°C) takes 10-15 days. The wine, which for the most part does not undergo malolactic fermentation, is aged in steel for about five months in contact with its yeasts. It is bottled at the end of April and then rests again in the bottle for several months.

#### Tasting Notes

"Straw yellow color with golden hints, to the nose it shows intense and persistent perfumes of wild flowers and aromas of yellow pulp fruit such as peach, apricot, and golden apple. Rich and velvety with a good dose of freshness and sapidity to balance the great softness. Dry finish, persistent, and intensely fruity."

#### Ideal Serving Temperature

12-14°C (54-57°F)

