

FONTEZOPPA VERDICCHIO DI MATELICA



100% Verdicchio di Matelica. Very bright pale yellow in color with greenish reflections. Aromas of jasmine, acacia and beeswax with citrus and salty minerality. Succulent, peach, pear and lemon flavors with chamomile, minerality and a hint of bitter almond. The creamy texture is brightened by mouthwatering acidity. A fresh, stimulating taste and a long finish. Delicious with spaghetti, seafood or rabbit. Organic.

The vineyards are located in Civitanova Alta between the towns of Serrapetrona and San Severino in the Marche region on the east coast of Italy, in sight of the beaches of the Adriatic Sea. Considered to be one of the best spots to grow grapes in the region, the vineyards are among the green hills some facing the sea and others the mountains, with the perfect balance between climatic conditions and the richness of the subsoil. The vines are 15 years old and grow between 500-600 meters above sea level, in an area that benefits from the cool sea breeze. The soil is rich in minerals and rocky. The grapes are organic and double sorted. Fermentation and aging in stainless steel tanks.

Fontezoppa is the name of an ancient spring which flowed where the vineyards are today. Founded in 1989, the Fontezoppa estate subsequently bought one of the oldest estates of the Marche - the ancient Fabrini estate (1712) in Serrapetrona. They farm 37 acres in Civitanova, and another 50 acres in Serrapetrona, in the foothills of the Monti Azzurri (also known as the Sibillini). Owner/winemaker Giovanni Basso has twenty years' experience as a grower and produces wines of traditional character with great respect to terroir. He has introduced Burgundian levels of quality to the Marche and is dedicated to making wine from ancient local native grapes.

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Tasting Note:

FONTEZOPPA
VERDICCHIO DI MATELICA
100% Verdicchio di Matelica. Aromas of jasmine, acacia & beeswax with salty minerality; succulent peach & pineapple flavors with minerality & bitter almond; creamy with mouthwatering acidity; fresh with a long finish. Organic.

Shelf Talker:



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