

# VERSUS

**Name:** Versus

**Designation:** IGP Marche Bianco

**Grapes:** Incrocio Bruni 54 - 100% (Verdicchio-Sauvignon blend)

## TASTING

**Colour:** straw-yellow wine with shiny tints

**Fragrance:** intense, fresh, exotic fruits, floral

**Flavour:** full-bodied, flavorful, fresh, with a slightly bitter aftertaste

**Serving suggestions:** seafood salads and all seafood dishes in general, perfect as appetizer wine

**Serving temperature:** 10°/12° C

## REGION AND CLIMATE

**Place of production:** proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region, in the most ancient area defined Classica

**Surface:** 1.50 Ha

**Altitude:** 250 meters above sea level

**Exposure:** South/South-East

**Soil texture:** clayey medium-bodied

**Plants per Ha:** 3,000

**Vine training system:** Guyot

**Year of plantation:** 2006

## WINE MAKING AND FINING

**Yield per Ha:** 80/90 quintals

**Harvesting period:** end of August

**Harvesting method:** manual, in crates

**Pressing:** soft, in oxygen-free conditions

**Fermentation:** steel

**Fermentation temperature:** controlled at 14°/16° C

**Fermentation length:** around two weeks

**Malolactic fermentation:** no

**Fining:** aged 3 months in steel tanks

**Fining in bottles:** 2 months

**Alcohol content:** 13% Vol.

**Production:** soft pressing, static decantation of the softly-pressed must fermentation in stainless-steel tanks, and consequent short aging on the fine lees. All phases are carried out in oxygen-free environments to preserve primary and secondary aromas

