



PROVIMA MATÉRGA VERDICCHIO DI MATELICA RISERVA

£19.00

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Buy 12 for £13.93 each and save 12%

SKU: ITPVMR

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Cantine Provima is one the oldest wineries in the fast rising Matelica region of the Marche, having produced wines since 1932. This is a small, high-quality co-operative consisting of 180 vinegrowers across 120 hectares of vineyards.

Only one-tenth the size of the famous Jesi appellation, Matelica is located inland and benefits of a unique north-south exposure. Vineyards can be found in the valley where the surrounding mountains

counter any sea breezes. Vines benefit from a clay-limestone soil which contributes more body to the wines than commonly found in Jesi.

The grapes are handpicked then gently pressed. A cold soak on skins precedes a temperature-controlled fermentation in concrete vats. This is followed by 12 months ageing with regular batonnage. The wine is then released after 6 months in bottle.

Grape: 100% Verdicchio

Tasting Note: Ripe white peach aromas are displayed as well as chamomile and quince notes. This is a dry, mineral-rich wine of great texture and depth.

Food Match: Ideal with fresh crab, grilled fish and poached chicken salad.

Closure: Natural Cork

Farming Practices: Vegan - Contains Sulfites

