

# TORDIRUTA

## VERDICCHIO DEI CASTELLI DI JESI DOC PASSITO



### INTERNATIONAL WINE CHALLENGE LONDON

2008 Castelli di Jesi Passito Trophy  
2006 Italian Botrytis Trophy  
2000 Late Harvest Trophy

### INTERNATIONAL WINE & SPIRIT COMPETITION LONDON

2008 - 2007 - 2006 - 2004

### MUNDUS VINI GERMANY

2008 - 2005

### SÉLECTIONS MONDIALES DES VINS CANADA

2007

### CONCOURS MONDIAL DE BRUXELLES

2007 - 2001

### CHALLENGE INTERNATIONAL DU VIN BORDEAUX

2002

### VINITALY 5STAR WINES

2012 - 2011

### 5 GRAPPOLI

2009 - 2008 - 2007 - 2006 - 2001 - 2000 - 1998 - 1997

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### Vineyard

**Growing area:** Marche, province of Ancona.

**Location:** commune of Castelplanio, in the Piagge Novali area.

**Age:** 7-35 years.

**Soils:** very deep with presence of stone and prevalence of sand and clay, tending to limestone.

**Aspect and elevation:** south-east, south-west and north-west at 300-350 m.

### Varieties and growing practices

**Grapes:** Verdicchio.

**Training system:** arched cane and double guyot.

**Vineyard density:** 1700-3500 vines per hectare.

**Yield:** 7 t. of grapes/ha.

### Vinification

**Harvest:** the late-ripening grapes are hand-picked, selecting the best clusters, and placed to dry on reed mats for 3 months, where they undergo the "noble rot" process.

**Vinification:** fermentation in oak barriques for about a month.

**Maturation:** 12 months in barriques, then bottle-ages for at least another year.

### Tasting notes

**Appearance:** dense and brilliant gold yellow colour.

**Bouquet:** superbly aromatic bouquet of remarkable intensity and length. Predominant essences of candied citrus, tropical fruit and more mature, evolved floral and spices impressions.

**Palate:** the entrance is majestic. The palate is richly savoury, exhibiting impressions of candied, subtly caramelised fruit and spices, the gift of careful oak ageing, which enriches the influence of the noble rot. Magisterial smoothness, perfect balance and exceptional harmony of all of its components.

### Alcohol

13,00% vol.

### Cellaring

This quintessential exemplar of Italian winemaking will have no problem whatsoever in ageing a considerable period. Store it carefully in your cellar and discover, even a decade later, the impressive growth in richness of this extraordinary, renowned wine.

### Serving suggestions

Excellent with great blue cheeses (Gorgonzola, Roqueford, Blue Stilton, Fossa di Talamello), with the Marche's fig *lonzino* and Mantua's fruit mustard. Perfect with foie gras, duck breast and Canard à l'orange (duck with orange).

### Serving temperature

14° C.