

## MONTECAPPONE VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC

Montecappone is the first company in the Verdicchio area to vinify without the presence of oxygen in order to retain a high level of fruit aromatics in the finished wine.

Grapes are grown in clay and limestone soils. Fermentation in stainless steel. The wine then rests on the lees for 3-4 months before bottling.

