



VINITY
WINE COMPANY

Accadia

Cantori, Verdicchio dei Castelli di Jesi Superiore

Appellation: Verdicchio dei Castelli di Jesi Superiore DOC Classico

Type: White, dry

Varietal : 100% Verdicchio

Cantori is made from a selection of the finest bunches of Verdicchio grapes, coming from particular lots of the vineyard with the most favorable micro climate and soils. Fully ripe grapes are harvested by hand with several passes in the vineyard and placed in small cases. The whole cluster is immediately soft pressed. Fermentation takes place in stainless steel at controlled temperature of 18/20°C.

Tasting Notes

Color: Pale yellow with green highlights.

Bouquet: Full and rich with strong hints of peach, almond, honey, orchard flowers and walnut.

Taste: The palate is dry, soft and warm, with an intense structure. Flavors of juicy peach, honey and almonds in a wonderful integrated and balanced mid-palate. Persistent and long aftertaste. There is an outstanding freshness and sapidity when young but the wine has an excellent capacity to age for up to 10 years.

Alcohol: 15.5%.

Serving Temperature: 12/14° C (54-57° F).

Food Pairing

Enjoy with a first course such as pasta with tomato sauce or white lasagna. It is rich enough to pair with chicken and veal with mushrooms. Excellent with seafood.

Vineyard Notes

Soil: Sandy, calcareous, clayey

Elevation: 1200 feet a.s.l.

Aspect: Southeast/northwest

Training System: Guyot, vertical trellis

Vine density: 2,200 vines per hectare

Winemaking Notes

Harvest: Second and third weeks of September (average) Only the best hand-picked bunches coming from the best spots on the vineyard are used for this high-end Verdicchio.

Fermentation: Temperature controlled fermentation stainless steel.

Aging: 6-months stainless steel, at least 2 months in bottle.



***Accadia** is a small producer located on the left bank of the river Esino between the small villages of Sasso and Castellaro di Serra di Quirico. In 1983 Angelo Accadia, an accomplished painter, sculptor and winemaker, left Milan to establish his workshop in Castelli di Jesi. He purchased some property and with the help of his wife, Maria, created his own estate. In 1991 he planted most all of his 10 acres with native vines. Today with his daughter Evelyn, he considers wine as an art, a mode of expression in his own right. He makes a mix of traditional wines as well as some natural, unfiltered wines. He considers wine as an art, a mode of expression in his own right.*