



VINITY
WINE COMPANY

Accadia

Consono, Verdicchio dei Castelli di Jesi Classico

Appellation: Verdicchio dei Castelli di Jesi Classico DOC

Type: White, dry

Varietal: 100% Verdicchio

The term "Classico" signifies that the vines and winemaking process are all within the original, and oldest production area of *Verdicchio dei Castelli di Jesi*.

Tasting Notes

Color: Straw yellow color with greenish highlights.

Bouquet: Delicate scents of fresh flowers and white orchard fruit.

Taste: The taste is fresh, dry with delicate orchard fruit and hints of almond and peach. Good intensity and medium balance, with the characteristic lightly bitter almond-skin finish typical of Verdicchio.

Alcohol: 13.5%.

Serving Temperature: 10-12° C (50-54° F).

Food Pairing

Excellent as aperitif, raw fish, fish fry, and shellfish. Enjoy with first course such as pasta with white sauce. Pairs well with white meat. Vegetarian food.

Vineyard Notes

Vineyard: Hilly terrain, at an elevation of 800 feet a.s.l.

Training System: Vertical trellis.

Soil: Calcareous, clayey

Yield: About 3.5 tons per acre

Winemaking Notes

Harvest: Second and third week of September

Vinification: Grapes are crushed and soft pressed, fermentation is at controlled temperature of 18/20°C in stainless steel tank.

Aging: 6 months in stainless steel and 2 months in the 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.