



Accadia

Evelyn, Verdicchio Macerato

Appellation: Marche Bianco IGT

Type: Skin contact, dry, white

Varietal: 100% Verdicchio

Evelyn is a skin-contact Verdicchio wine.

Tasting Notes

Color: Amber, the wine is unfiltered.

Bouquet: The aroma is persistent and rich thanks to the aromatic substances extracted.

Taste: On the palate it is well balanced, with a full and smooth taste.

Alcohol: 13%

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

Food Pairing

Pairs well with a wide variety of meats, ranging from beef to fish. Pair excellently well with bold foods, including curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes and traditional Japanese cuisine.

Vineyard Notes

Training System: Espalier.

Exposure: South/East

Density: 2,200 vines per hectare.

Yield: About 60/70 quintals.

Winemaking Notes

Harvest: By hand in small baskets with careful selection of the best, intact and healthy grapes.

Fermentation: Fermentation on skins takes place for a variable period of 30/40 days, based on seasonal trends. Fermentation is at controlled temperature. Not clarified and unfiltered to bring out the organoleptic features.

Aging: 12 months in stainless steel on the lees, followed by bottle aging.



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.