



VINITY

WINE COMPANY

Accadia

Innocenza Verdicchio Passito

Innocenza is a wine made from late-harvest and dried Verdicchio grapes.

Appellation: Verdicchio dei Castelli di Jesi Passito DOC

Type: Dessert, white, sweet

Varietal : 100% Verdicchio

Tasting Notes

Color: Straw yellow with golden hues.

Bouquet: Scents of marmalade, honey, spices.

Taste: Mellow and warm but well-rounded on the palate, enough fruit acidity to leave the mouth fresh and clean with a pleasant aftertaste of hazelnuts and walnuts.

Food Pairing

Antipasti, tagliatelle with truffle, various types of cheeses such as gorgonzola, sheep's milk, parmesan. Excellent with *pâté de fois gras*.

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

Vineyard Notes:

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

Exposure: Southeastern.

Training System: Guyot System.

Soil: Sandy.

Plants per hectare: 2,200.

Winemaking Notes:

Vinification: Partial drying of the grapes.

Aging: 6 months in stainless steel at a regulated temperature of 18 - 20 C°, and then 12-18 months in French oak barrels, 6 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.