



Accadia

Verdicchio dei Castelli di Jesi

Overview

- A vibrant Verdicchio from the limestone hills of Le Marche not far from the Adriatic Coast and delivering crisp minerality and Adriatic freshness in every glass. Aged only in stainless steel to preserve the purity and freshness of the grape, bursts with notes of citrus blossom, white peach, green apple, and a subtle almond finish typical of Verdicchio.

Appellation: Verdicchio dei Castelli di Jesi Classico DOC

Type: White, dry

Varietal: 100% Verdicchio

Winemaking and Vineyard 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.

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

Training System: Vertical trellis.

Soil: Calcareous, clayey.

Yield: 120/130 q per hectare

Tasting Notes

Color: Light golden pink.

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

Palate: Fresh, crisp and dry with delicate orchard fruit and hints of almond and peach. Good intensity and medium balance, with the characteristic subtle almond finish typical of Verdicchio.

Alcohol: 13.5% ABV.

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

Food Pairing

Pairs beautifully with antipasti or salty aperitivo snacks, all seafood, fresh young cheeses, grilled vegetables, and light pasta dishes.



Accadia is a small family-run grower located in the heart of the Verdicchio dei Castelli di Jesi appellation. In 1983, Angelo Accadia, an accomplished painter, sculptor and winemaker, left Milan and purchased nine hectares of vineyards in the rolling hills of Le Marche and with the help of his wife, Maria, created his own estate. In 1991, he planted native vines across the property, which he continues to farm in accordance practices of organic viticulture. Angelo Accadia and now daughter Evelyn, are especially respected for their mastery of Verdicchio, crafting wines that balance precision with personality.