

CANTINA IMPERATORI

VITICOLTORI IN ITALIA



SEGRETO VERDE VERDICCHIO I.G.P. LAZIO

Verdicchio, grape variety of ancient origin that the ancient Romans called virdis due to the characteristic color of the berries, was cultivated in the Roman countryside, where it was the reference white grape before the phylloxera crisis. At our winery we believe it can express the unique and irrefutable characteristics of the great white wine that it is.

Blend Verdicchio (Trebbiano Verde) 100%

Production zone Frascati

Area under vine approximately 6,000 sq m

Vineyard altitude approximately 300 m a.s.l.

Terrain type of volcanic origin, rich in skeleton and mineral elements

Training system VSP (Vertical Shoot Positioning) double Guyot

Planting density 5,700 vines per hectare

Yields per hectare 7,000 kg

Yield of grapes into wine 70%

Average age of vines 5 years old

Harvest time mid September

Harvesting manual harvesting of grapes into crates

Vinification brief cold maceration of grapes, soft crushing and pressing, followed by static settling of the must

Alcoholic fermentation in stainless steel at a controlled temperature

Malolactic fermentation not carried out

Aging in stainless steel for at least 3 months with frequent batonnage, then in bottle before release

Color brilliant and intense straw yellow with greenish reflections

Aroma complex, impressive and elegant, with dominant fruity notes, scents of hazelnuts and spices

Taste full, harmonic, balanced and very persistent

Food pairing recommended with fish and crustaceans, roasted white meat and semi-hard cheeses

Serving temperature 10/14°C

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