



MORO DELLA GENGA 2024

VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC

- / VARIETY:
100% Verdicchio grapes
- / VINEYARD AGE:
young vineyards average age of 30 years
- / HARVEST:
picked by hand from central bunches
- / YIELD PER HECTARE:
80 q
- / VINIFICATION:
cement tanks
- / REFINEMENT:
12 months of which at least 3 in the bottle
- / YEASTS:
indigenous and selected
- / ALCOHOL:
13% Vol
- / SERVING TEMPERATURE:
between 10 and 12 C°
- / FOOD PAIRINGS:
Verdicchio goes perfectly with seafood dishes, from crudités to roasts, including fried foods and shellfish. Excellent in combination with white meats, as well as with cheeses and pork butchery products, such as the traditional Ciauscolo from the Marche region.
- / THE PERFECT PAIRING?
Our Moro della Genga with stockfish and moron



WINERY

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CONTACTS

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