



LACANOSA

**AQUILA AUREA**  
VERDICCHIO DEI CASTELLI DI JESI  
CLASSICO RISERVA  
DOCG



*"Aquila Aurea", From Latin Golden Eagle.  
Queen of the sky, that with her majestic and elegant profile has  
always been one of the most beloved and revered birds in  
various ages and cultures. In Italy it inhabits all major mountain  
ranges, such as the Alps and Apennines, as well as being present  
on major islands. Thus Aquila Aurea, conqueror of territories and  
faithful for life, with its majesty and elegance perfectly embodies  
the spirit of our Verdicchio Classico DOCG Riserva: Complex,  
Elegant, of great Intensity and Persistence.*

**GRAPE VARIETY:** 100% Verdicchio.

**VINEYARDS:** from 189 and 207 meters above sea level; Guyot system; 3,831 vines per hectare.

**VINIFICATION:** delicate destemming and soft pressing, slow fermentation at a temperature between 10 and 20 °C.

**MATURATION:** twelve months in steel at a controlled temperature.

**AGING:** six months in the bottle at a temperature of 15 °C.

**TASTING NOTES**

**Color:** straw yellow with golden reflections.

**Aroma:** complex, rich notes of white flowers, citrus fruits, honey, white peach, almond.

**Flavor:** full, persuasive, balanced and elegant. Of great power, with a finely acidic bitter note, long and persistent finish.

**ALCOHOL CONTENT:** from 13,5 to 14% IN VOL depending on the vintage.

**SERVING SUGGESTIONS:** excellent with fish dishes, shellfish, oysters and lobsters; first courses with rich sauces, roasted white meats and medium-aged cheeses.

**IDEAL SERVING TEMPERATURE:** 10-12 °C.

**SHELF LIFE:** Two to six years (preferably).