



FAZI BATTAGLIA

# Titulus

Verdicchio dei Castelli di Jesi  
D.O.C. Classico

Packaged in the unique emerald green amphora shaped bottle, Titulus remains Fazi Battaglia's icon...

The winery dedicates particular attention in order to guarantee a product with enviable qualitative continuity, regardless of its production size. The grapes are grown in the 300 hectares of estate-vineyards, subdivided into 12 distinct single-vineyards of different exposition.



#### GRAPE VARIETY:

100% Verdicchio

Produced in the classic area of the Verdicchio dei Castelli di Jesi, Verdicchio's Titulus comes exclusively from grapes selected and harvested by hand throughout Fazi Battaglia's vineyards: 300 acres nestled in the heart of the hills at altitudes and exposures that are different and complementary. The grapes are carefully selected by hand during a 20-25 days harvest in Estate vineyards. Each of the 12 single vineyards is studied for the optimal harvesting moment.

#### PRODUCTION TECHNIQUE:

The grapes are softly pressed and fermented in temperature controlled stainless steel vats for 15-18 days. Then, the wine is left to rest for several months in temperature controlled stainless steel vats to produce complexity on the palate and ripeness on the nose. A 30-days bottle rest follows.

#### TASTING CHARACTERISTICS:

**Colour:** pale straw with jaded hues during the first months.

**Bouquet:** intense bouquet of peach, apple, roses, characteristic of the noble Verdicchio grape.

**Taste:** refreshing, sapid with a pleasant bitter almond finish.

Serving Temperature 12°C