



PORTOVINO

GROOVY ITALIAN WINES

FUSO VERDICCHIO

Matelica

WHY BE CURIOUS?

FUSO is our kind of daily drinker: affordable, natural, everyday-delicious wine, from interesting growing areas and native grapes (read: no Pinot Grigio or Merlot). The vines are grown on an ancient raised sea bed of clay, iron and mineral salts: all makes for a zippy, green apple, tangerine mineral dream of Poseidon rising. Get out your trident!

PRODUCER:

Under the FUSO label, we asked some top-notch producers to offer what they usually sold off to locals. For our white, we chose the amazing variety Verdicchio from the little known DOC of Matelica in Le Marche region; it's produced by the quality cooperative Belisario (think Alto Adige level of quality).



DETAILS:

Region: Le Marche

Farming: Sustainable

Varieties: Verdicchio

Tasting Notes: Green apple freshness and zip; sea salt and minerals. Great with all types of dishes.

Vineyard: The Matelica DOC is within the literally 'High Valley of Esino,' Alta Valle d'Esino, starting at the relatively high at base city of Matelica at 354 meters.

Soil: clay and sand

Altitude: 300 - 500 meters

Land Feature: The valley came about by the formation of an ancient seabed being raised 4 million years ago during the Pliocene period. With the Apennines flanking high on the sides, the valley, unique for the region, runs North-South. This protection causes extreme day/night temperature fluctuations, better aromatics, with zippy acidity.

Vine Age: 10 - 25 years

Vinification: in steel
