

	<b>XII CENOMETRICS</b> <b>Macerata - Italia</b>	<b>27 &amp; 28 Mai</b> <b>2005</b> <b>May, 27 &amp; 28</b>
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**SENSORY PROFILE VERDICCHIO DI MATELICA RISERVA – DOCG**

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The typicality of Verdicchio di Matelica is given from its historical value (is one more ancient autochthonous Italian white wines and between first 20 wines to become DOC, recognized 21 July 1967) and unrepeatable of sensory profile outside the territory of production.

Verdicchio di Matelica DOC, since 1995, can also boast two important varieties: verdicchio “Riserva” and Passito”. The Riserva, object of this study, provides the production of grape limited to max. 10t/ha, purity 100% of verdicchio grapes, alcoholic minimum to 12.5° all natural, net dry extract minimum to 20g/l, maturing two years from the grape harvest of which 4 months of sharpening in bottle inside of the production area. A white wine to long maturation that quite benefits of aging.

Scope of the relation is to introduce, through the realization of the sensory profile, information scientifically defined on this tipology of product in order to value and guardian the production of Verdicchio. Such finality it avoids personal interpretations, that could create too much random variation distant from the stereotype of reference, characterization that consent the identification of the sensory peculiarity tied to the raw materials and / or to the production technology.