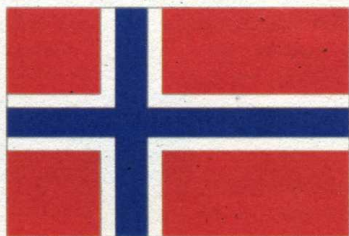




ACCADEMIA DELLO STOCCAFISSO ALL'ANCONITANA

*September 26<sup>th</sup> 2007*

*Welcome in Ancona the city that loves stockfish*



*We hope your visit is a pleasant one.*

*Enjoy our stokfish*

*thank you*

**Antica Tipica Trattoria  
La Moretta 1897**



Piazza Plebiscito 52, Ancona, Italy - Tel. (071)202317

Proprietario - Corrado Biló - Proprietor



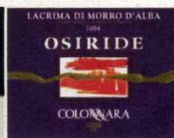
**VERDICCHIO DEI CASTELLI DI  
JESI D.O.C. CLASSICO SUPERIORE**

**Type:** still white wine, **First year of production:** 1998, **Production area:** hilly and piedmont in the Follonica quarter (360 metres above sea level) in the commune of Cupramontana (Marches Region), **Terroir:** of marine origin, mostly sandy with clayey sections and arenaceous elements of a Pliocene origin in banks or blocks, referred to locally as "tuff", **Grape varieties:** Verdicchio 100% (native), **Cultivation:** Guyot, **Yield:** 7 tons of grapes per hectare, **Vinification:** Manual grape selection and picking. Fermentation in medium toasted oak casks, settling in the same until the spring after the harvest with periodical bâtonnage. Refinement in bottles for over a year, **Alcohol content:** 13,5% vol, **Colour:** vivacious straw-yellow with golden-green reflections, **Bouquet:** complex and elegant. An initial fruity-floral background with hints of pineapple, grapefruit and peach, at the end there is an emergence of notes of sage, rosemary, almonds and toasted pine-kernels, **Taste:** dry, almost soft and sapid with a good balance between the hard and soft components. In the persistent after-taste there is a good correspondence between the olfactory scents of toasted dry fruit, **Accompaniments:** Seafood based pasta dishes containing aromatic herbs. Seafood stuffed olives and courgettes. Rice or pasta ribbons with white truffle. Oven baked fish. Shellfish and international seafood dishes associated with flans, pies and mushrooms. White meats that may also be spicy. Slightly mature cheeses, **Serving temperature:** 12-14°C, **Recommended glass:** full-bodied white wines.



**LACRIMA OF MORRO D'ALBA**

**Type:** still red wine, **First year of production:** 2004, **Area of production:** Province of Ancona, in the area DOC of Morro D'Alba at approximately 200m above sea level, **Terroir:** white, with a slight prevalence of clay, **Grape varieties:** 100% Lacrima, **Cultivation:** guyot, upside down, **Yield:** 100 q l of grapes per hectare, **Vinification:** red wine making with maceration of skin for 7-10 days, **Average annual production:** 6000 bottles, **Alcohol content:** 13% vol, **Colour:** intense purple red with ruby reflections, **Bouquet:** characteristic, persistent and intense, with a strong prevalence of fruits of the forest, **Taste:** very typical, dry, sapid with a pleasant smoothness and harmonious taste-smell, **Accompaniments:** first courses with red based sauces and ragù, particularly spiced and flavoured meat-based main courses. Due to its particular aromatic characteristics it can be enjoyed alone, **Serving temperature:** 16-18° C, **Recommended glass:** medium sized wine glass for young, red and medium bodied wines.



**VERDICCHIO PASSITO**

**Type:** white passito wine, **First year of production:** 2000, **Production area:** south-east facing hills (450/500 metres above sea level) in the commune of Cupramontana (Marches Region), **Terroir:** of marine origin, of average consistency, tending to be clayey, **Grape varieties:** Verdicchio 100% (native), **Cultivation:** guyot, **Yield:** 7 tons of grapes per hectare (alla vendemmia), **Vinification:** withering of the grapes on the vine and then in a special room for a brief period. This is followed by the removal of the grape stalks, and after a brief contact on the skins, the must ferments in small oak casks where the wine then completes its maturation process for approximately sixteen months. Subsequent refinement in bottles for several months, **Alcohol content:** 13,5% vol, **Colour:** golden yellow with reflections of topaz, bright and consistent, **Bouquet:** rich with persistent sweet tones of exotic candied fruit, peaches in syrup, apricot in alcohol, dried fruit and honey, with a slight final delicately vegetal and spicy touch that recalls vanilla, **Taste:** moderately sweet, soft and velvety with a well-sustained balance, good freshness and sapidity. Leaves a long aftertaste of delicately toasted dried fruit and sweet spices on the palate, **Accompaniments:** small pastries, oven baked cakes with cream, tarts with yellow syrup coated fruit or dry fruit in general, apple tart, biscuits in general. Bowl of foie-gras worked with the same wine, traditional cheese-based desserts from the region, reasonably matured and spicy cheeses, **Serving temperature:** 14-16° C, **Recommended glass:** glass for sweet wines with a border that is not flared.



