



La Staffa Verdicchio Castelli di Jesi Classico

Winery: La Staffa

Category: Wine – Still – White

Grape Variety: Verdicchio

Region: Staffolo/ Marche/ Italy

Vineyard: Castelli di Jesi

Winery established: 1994

Feature: organic, but not certified yet

Awards: Gambero Rosso 2015 2 biccheri



Product Information

Soil: Mixed calcareous and marley

Altitude: 1,300 feet above sea level

Age of vines: about 30 years old

Vinification: The grapes are picked into small boxes, pressed immediately, and fermented (using both indigenous yeasts and cultured yeasts) at cool temperature in a mixture of stainless steel and cement tanks with temperature control for about 15 days; the wine is bottled in the spring following the vintage after aging on the fine lees for about six months. The wine in tank is left outside during the winter for a mild natural cold stabilization, and is roughly filtered (not sterile filtered).

Tasting Note: Pale straw color, distinctly aromatic (almond, citrus, green apple, herbal notes on both nose and palate); medium weight, fresh acidity and long finish. Makes a delicious dry aperitif.

Production:

Alc: 13.5 %

Producer Information

La Staffa winery was created in 1994 by the Baldi family in a part of Le Marche where the classic Italian white wine Verdicchio dei Castelli di Jesi is produced. Although the winery had humble beginnings, large enough only to cover the family's persona consumption, over the years La Staffa has grown; today it counts on 17 acres of vineyards, some of which date back to the beginning of the Seventies.

Today Riccardo Baldi, a young man with an immense passion for wine and a strong, personal vision for the future of La Staffa, is at the helm of the winery. Riccardo has brought real innovation to the winery with the introduction of biodynamic farming in all the vineyards. This means a complete ban of all chemical herbicides, pesticides or fertilizers in the vineyards which are now treated only with natural products such as sulfur, copper, herb teas and infusions. In the cellar, Riccardo vinifies his wines with total respect for the grape properties and for the viticultural traditions of the area. All wines are produced exclusively with grapes from estate owned vineyards. Total production: 25,000 bottles.