



## La Staffa Verdicchio Frizzante “Mai Senito”

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**Winery:** La Staffa

**Category:** Wine – Still – Frizzante

**Grape Variety:** Verdicchio

**Region:** Staffolo/ Marche/ Italy

**Vineyard:** Castelli di Jesi

**Winery established:** 1994

**Feature:** organic, but not certified yet

**Awards:**



## Product Information

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**Soil:** Mixed calcareous and marley

**Altitude:** 1,300 feet above sea level

**Age of vines:** about 30 years old

**Vinification:** Fermentation at controlled temperature in steel for 20 days, stop on fine lees for 4 months and fermentation in bottles. Refinement at least 6 months in the botte before it's release.

**Tasting Note:** Straw yellow color. In the nose intense fruit with yellow fruit, yeasts, bacon and wild fennel. On the palate dry, very fresh, with hints of citrus

**Production:**

**Alc:** 11.5 %

## Producer Information

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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 vinicultural traditions of the area. All wines are produced exclusively with grapes from estate owned vineyards. Total production 25,000 bottles.