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## LA STAFFA VERDICCHIO DEI CASTELLI DI JESI

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**Region:** Le Marche, Italy

**Appellation:** Verdicchio dei Castelli di Jesi DOC Classico Superiore

**Grapes:** 100% Verdicchio

**Farming:** Certified organic

**Age of vines:** Planted in 1985

**Altitude & Soil Type:** 440 M, Clay-limestone w/ calcium carbonate

**Typical Harvest Time:** Mid September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel and cement with indigenous yeasts

**Aging:** 6 months in cement, 4 months on the lees

**Finishing:** Fined with Bentonite, filtered with 5 micron mesh membrane

**Production:** 30,000 bottles annually

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### Notes from Oliver:

The La Staffa winery is based in the town of Staffolo within the Castelli di Jesi (Castles of Jesi) appellation. The winery was started in 1992 and the estate is led today by its young and passionate owner, Riccardo Baldi. I love Verdicchio, and I find these wines to be vibrant, direct, very flavorful, complex and delicious.

Organically grown at high altitude (which preserves acidity during the growing season) and fermented in stainless steel and cement tanks. The resulting wine is fresh and mouth-watering, with notes of citrus and herbs. Drink as an aperitif or pair with anything from the sea; also shines with roast chicken.