

Sartarelli

Italy - Brands - Poggio San Marcello (AN)



Ownership/Founders Donatella Sartarelli e Patrizio Chiacchiarini / Ferruccio Sartarelli

Start of Activity 1972

Vitiviniculture Sustainable

Hectares 60 of which 55 are vineyards

Bottles produced 300.000

BALCIANA

Verdicchio dei Castelli di Jesi Classico Superiore

Production area: Contrada Balciana - Poggio San Marcello (AN)

Terrain: medio impasto calcareo

Harvest: manual

Vinification: steel

Refinement: in steel, followed by a long rest in the bottle

Color: light golden yellow

Fragrance: broad on the nose, with ripe and tropical fruit notes. Spicy and citrusy aromas, nuances of licorice root, almonds and honey

Flavor: of immediate power, tempered by sapidity and freshness well balanced by alcohol. Good body and long persistence

Alcoholic Grade: 15.5% vol



It all began in 1972 thanks to the passion of a baker, Ferruccio Sartarelli. Passion for his land, passion linked to native grape varieties such as Verdicchio, aiming to produce high quality wines. At the beginning with 15 hectares, through the efforts of Ferruccio daughter, Donatella and her husband Patrizio, the company developed: today the hectares are almost 60, confirming the position of Sartarelli as one of the major interpreters of the appellation. The third generation, represented by Caterina and Tommaso, is already well integrated in the company and continues with the goal of giving value to Verdicchio using the original cultivar in all vineyards, enhancing the features of this extraordinary native grape that gives the best results in this area. Old vines are wisely cultivated, selection from old systems of some clones to get even more complex wines while maintaining the typical variety. The perfect exposures on the left bank of the Esino River in the heart of the appellation of Castelli di Jesi, make Sartarelli an unicum! Fine wines, elegant, deep, perfect ambassadors of their land, the Verdicchio, one of the great white wines in the Italian wine scene.