

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

CLASSIC

Verdicchio dei Castelli di Jesi Classico

Production area: Poggio San Marcello (AN)

Terrain: medio impasto calcareo

Harvest: manual

Vinification: grapes are subjected to soft pressing, with subsequent temperature control during fermentation

Refinement: on the lees

Color: straw yellow with greenish tones

Fragrance: expresses the immediacy of the grape variety and

terroir with fruity and herbaceous notes

Flavor: very typical in its ease of drinking, expresses character

in the alcohol and youth in the freshness of the acids

Alcoholic Grade: 13% 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.