

# Sartarelli

Italy - Brands - Poggio San Marcello (AN)



**Ownership/Founders** Donatella Sartarelli e Patrizio Chiacchiarini / Ferruccio Sartarelli

**Start of Activity** 1972

**Vitiviculture** Sustainable

**Hectares** 60 of which 55 are vineyards

**Bottles produced** 300.000



## SPARKLING BRUT

100% Verdicchio

**Production area:** Poggio San Marcello (AN)

**Terrain:** medio impasto calcareo

**Harvest:** manual

**Vinification:** Long Charmat method (150 days in autoclave)

**Refinement:** At the end of the fermentation process there is prolonged aging on the lees

**Color:** bright straw yellow

**Fragrance:** Fruity of apple, lemon grass, almond and yeast

**Flavor:** Fresh but unobtrusive acidity, citrusy and with a fine, persistent perlage

**Alcoholic Grade:** 12% 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.