



# Marchetti Verdicchio dei Castelli di Jesi D.O.C.

Winemaker Maurizio Marchetti is the great-great grandson of an Italian spice trader who frequented the Orient, and given a plot of land in gratitude from Napoleon Bonaparte. Five generations later, Marchetti is now a master vintner like his father, the man who helped establish the Marche region's most prestigious appellation, the Conero DOC. With a beautiful new package, this Verdicchio is a hallmark of the varietal, with refreshing citrus fruits, playful acidity, and complex minerality. Made only with "free run" juice (no pressing!), it is precise and lovely, well-deserving of the storied Marchetti name.



LOCATION

Marche, Italia.  
*(Just outside Ancona)*  
21 hectares. 150-200 meters.



SOIL

Clay, limestone, and sand.



ESTATE

Marchetti.  
*(mahr-KAY-tee)*



VINE

Spurred Cordon. Capovolto.  
3,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Maurizio Marchetti.  
*(mao-REET-see-oh mahr-KAY-tee)*



VINIFICATION

Fermentation for four months  
in temperature controlled tanks.



VARIETALS

100% Verdicchio.



BARREL

No barrel aging.



RESIDUAL SUGAR

4.2 grams per liter.



MATURATION

4 months in the bottle.



ACIDITY

6.2 grams per liter.



VINTAGE PRODUCTION

900 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Steamed clams and mussels with  
fennel, scampi, and fried chicken.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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