



Marchetti Tenuta del Cavaliere Verdicchio D.O.C.

(tehn-00-tah dehl kah-va-LEE-ray vair-DEE-kee-oh)

Maurizio Marchetti makes one of the finest Verdicchio Classico's we have ever laid our tastebuds on. So, when he introduced his micro-production late harvest Verdicchio dei Castelli di Jesi, we were immediately intrigued. Full-bodied and lush, this is not a sweet wine. It is off-dry, taking advantage of an extra month on the vine to develop greater body, structure, and fruit essence. It is deftly made, with lush pear, melon, and a touch of honey complexion that retains beautiful acidity.



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 in stainless steel tanks
for 15 days. 18 hours on the skins.
Remains with the lees for four months.



VARIETALS

100% Verdicchio.



BARREL

No barrel aging.



RESIDUAL SUGAR

3.2 grams per liter.



MATURATION

No aging.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Scallops lightly seared with lemon and
olive oil, calamari, grilled swordfish,
and Parmigiano.



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

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