



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

(vair-DEE-kee-oh day kah-stay-LEE dee jeh-SEE)

It could be said that Verdicchio is a thinking person's Pinot Grigio. Refreshing citrus fruits, playful acidity, and complex minerality are the hallmarks of this varietal, and when well-made, it is one of the best whites in the Mediterranean world. Incredibly, this wine is all free-run juice (no pressing!), and as a Classico, is the best example in its class we have ever tried. Marchetti's family has been making Verdicchio for generations, and it shows.



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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