
LA STAFFA 'MAI SENTITO' FRIZZANTE



Region: Le Marche, Italy

Grapes: 80% Verdicchio, 20% Trebbiano

Farming: Certified organic

Age of vines: Planted between 1970 and 2010

Altitude & Soil Type: 425 M, Clay-limestone w/ calcium carbonate

Typical Harvest Time: Beginning of September

Maceration & Fermentation: Controlled low temperature fermentation in steel tanks with indigenous yeasts

Aging: 8 months in bottle

Finishing: The must begins fermentation in the steel tank and finishes in the bottle

Production: 10,000 bottles annually

Notes from Oliver:

The La Staffa winery is based in the town of Staffolo within the Castelli di Jesi (Castles of Jesi) appellation. The winery was started in 1992 and the estate is led today by its young and passionate owner, Riccardo Baldi. I love Verdicchio, and I find these wines to be vibrant, direct, very flavorful, complex and delicious.

From organically grown Verdicchio and Trebbiano, this sparkler is the happy result of fermentation that finishes in the bottle, with no added sugar or yeast. Fresh and fun, with citrus notes and a pleasing fizz. Drink as an aperitif or pair with salads, salumi, seafood, or light meats.