
LA STAFFA VERDICCHIO DEI CASTELLI DI JESI 'RINCROCCA'



Region: Le Marche, Italy

Appellation: Verdicchio dei Castelli di Jesi Riserva DOCG Classico

Vineyard Site: Rincrocca

Grapes: 100% Verdicchio

Farming: Certified organic

Age of vines: Planted in 1972

Altitude & Soil Type: 420 M, Clay-limestone w/ calcium carbonate

Typical Harvest Time: End of September

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

Aging: 12 months in cement, 10 months on the lees, and 20 months in bottle

Finishing: Fined with Bentonite, filtered with 5 micron mesh membrane

Production: 5,000 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.

'Rincrocca' is a selection of old Verdicchio vines. The site is planted with 5 different clones of Verdicchio, 2 of these clones are not available in the market anymore. Notes of almond, citrus, green apple, and herbs, with fresh acidity and a long finish. Delicious as a dry aperitif, or drink with most any seafood dish or roast chicken.