
COLLE STEFANO VERDICCHIO DI MATELICA



Region: Marche, Italy

Appellation: Verdicchio di Matelica DOC

Grapes: 100% Verdicchio

Farming: Certified Organic

Age of vines: Planted between 1980 and 2010

Altitude, Aspect & Soil Type: 420 M, NE, sand, loam, and clay, rich in limestone

Typical Harvest Time: September 20th - October 20th

Maceration & Fermentation: Low temperature fermentation in stainless steel with selected yeasts

Aging: 4 months in stainless steel, on the lees, 3 months in bottle

Finishing: Fined with Bentonite, filtered with .45 micron mesh, cold stabilized

Production: 110,000 bottles annually

Notes from Oliver:

The little town of Matelica is in the Marche region, just east of Umbria. This region produces fine, minerally wine from the Verdicchio grape. Fabio Marchionni took over the family vineyards from his father after graduating from the new enology school in Ancona and completing his apprenticeship in Germany. He keeps yields extremely low, less than forty hectoliters per hectare, and makes wine with painstaking care.

Fabio used to bottle, cork and label all his Verdicchio by hand in his tiny cantina (now he's sprung for a bottling machine). The romance isn't the point, though; the point is that this wine is racy, vivid, and excellent with all kinds of seafood dishes. Use it like you might use a Sauvignon Blanc, because Verdicchio has some of the same herbal aroma and flavor as Sauvignon. It is a great aperitif, too, with olives and toasted almonds. I drink a lot of this wine.