Winemaker: Maurizio Marchetti
Generation: 5th

MARCHETTI

Due Amici Marche Rosso IGT

For over a decade, Maurizio Marchetti and Antonio Sanguineti have playfully competed to see who can make the best Italian wine. Along the way, neither has ever “won” their little competition, but they have earned a great respect and fondness for each other. So they decided to join forces and make a great wine together. They call it “Due Amici” - two friends. The inky, muscular complexion of the Montepulciano grape has a lush mid-palate and a long, dusty finish, with aromas of rhubarb preserves, dark chocolate, and herbs. A touch of Sangiovese livens things up and rounds out the edges.

WINEMAKER BIOGRAPHY

A doctor of agronomy, Maurizio Marchetti is part scientist in the cellar and part artist or, more accurately, part dreamer and part mathematician! His wines, crafted near the Adriatic Sea, come from the mind of a true renaissance-style thinker.

ENOLOGIST

Lorenzo Landi

TASTING NOTES

Color	Dark ruby red
Nose	Ripe plum & cherry with layers of dried herbs and rhubarb compote
Palate	Medium-full bodied, with dark fruit and well-rounded tannins
Finish	Rich yet lively

VINEYARD & VINIFICATION

	12
Vineyard Location	Rosso Conero DOC, Marche
Vineyard Size	16 ha
Varietals List	90% Montepulciano 10% Sangiovese
Farming Practices	Organically farmed (non-certified); dry-farmed; grapes picked by hand
Elevation	110 m
Soils	Clay and limestone
Maturation Summary	In Steel for 1 months and Bottled for 4 months
In Steel	1 months
Alcohol	14.3 %
Acidity	4.8 g/liter
Residual Sugar	3.5 g/liter
Annual Production	24,000 bottles

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MARCHETTI

When most people hear the word 'Riviera' they think of the historic French coastline, drifting all the way up to Portofino. There is another, however - the Riviera del Cònero - that promises just as much serenity and natural beauty. Home to Napoleonic fortresses, beaches that lie hundreds of stairs down hillsides, and the azure waters of the Adriatic, this stretch of Italy's East Coast enjoys nearly 3,000 hours of sun each year, mitigated by constant, salty breezes. On the outskirts of the region's maritime capital, Ancona, Maurizio Marchetti lives and makes wine, right in the heart of the Rosso Cònero DOC. Notably, Ancona is one of those unusual zones where the red grapes are grown proximate to the sea (in the shadow of Mount Conero) while the whites are produced slightly inland. Ergo, Maurizio also makes the 25-minute commute to nearby Castelli di Jesi in order to make his pitch-perfect tiers of Verdicchio.

Established as a DOC in 1968, 18 hilly communes make up the Verdicchio Classico, or Castelli di Jesi, region, located some 35 kilometers from Ancona. Importantly, Maurizio's vines are located on the south side of the Esino River, near Maiolati Spontini, where dense clay often yields weightier whites (as compared to the north, where sandier soils lend themselves to lighter-bodied wines). In addition to his 8 inland hectares of Verdicchio, Marchetti also owns a single, 16-hectare site of (primarily) Montepulciano in his hometown of Ancona. His house and garden overlook the gentle, south-facing slope, so his daily work is never more than a stone's throw away!

While, as a company, we seek out producers who set the bar at 1 bottle per plant, few take this mantra as far and as seriously as Maurizio Marchetti. A doctor of agronomy, he knows well how to convert a minority of clusters into wine with perfect balance, admirable structure, and a true pulse. Toward that same end, Maurizio employs a special pneumatic press for a single, extremely light "flower pressing." Or, as Maurizio says with a wink, "butterflies crush my grapes with their wings as they fly by." In addition, a few of Marchetti's top-tier wines (ie Cònero Riserva) are actually made from free run juice: grapes are placed in a vat for 24 hours, with only the liquid provided by gravity itself going into the bottle! It's one reason why, with 24 combined hectares, Maurizio is only producing a maximum of 50,000 bottles (a little over 4000 cases) per year.

REGION

MARCHE

Ancient Romans loved the wine from Picenum - what is now the Marche - and there are artifacts such as amphorae dating the region's wine production back to the Iron Age. The regional capital, Ancona, was a major port town during Roman Empire, and one of the so-called "seven roads to Rome", the Via Flaminia, connected the two cities. In the centuries since, the Marche has receded from the limelight, home to quiet, towering cliffs, stunning coastlines, sandy Adriatic beaches, and a peaceful, hilly landscape dotted with medieval towns, castles and monasteries. Wholly deserving of our attention, this region remains off the beaten track, one of Italy's last "untouched" wine destinations.

Sandwiched between the Apennines and the Adriatic Sea, the Marche is home a vast array of terroirs. The western region, which boarders the mountain range, tends to have calcareous and limestone soils, along with greater day-night temperature fluctuations during the growing season. To the east, vineyards stretch right up to the chalky coastline - including the famed rosso district that lies in the shadow of Mount Cònero. These areas tend host a continental and Mediterranean climate, respectively.

Overall, the area devoted to vineyards in the Marche remains modest compared to other Italian regions. Today there are 20,000 hectares of vineyards, spanning 4 provinces (Ancona, Ascoli Piceno, Macerata, and Pesaro), home to 15 DOCs and 5 DOCGs. The lion's share of the Marche's wines are white, with the crisp and refreshing Verdicchio occupying center stage. Reds tend to be based upon Sangiovese and Montepulciano, the indigenous black grape varietal that thrives in the dry, maritime climate and limestone-rich soils of the coast.

ROSSO CONERO DOC

Located just south of Ancona, vineyards in the Rosso Cònero DOC can be found all around and on the slopes of Monte Cònero, a small Apennine peak at the edge of the sea. Montepulcino vines stretch as high as 450 meters, and the mountain and its mineral-rich soils are key to this region's approachable, satisfying reds. Rising from a coastal plain, the forested hill is essentially one giant piece of white chalk extending out into the sea. Like other calcareous soil types, chalk promotes later ripening (ideal for Montepulciano), higher acidity, strong tannins and rich coloring and phenols. 300 days of sun complete the equation, providing plenty of soft, ripe fruit to round out any remaining edges.

Red wines grown in this DOC must be at least 85% Montepulciano, with many winemakers using Sangiovese in the final blend. Rosso Cònero must also have a minimum alcohol of 11.5%, but there are no ageing requirements. Ergo, some wines may be lighter, fruitier and unoaked, while others are more tannic and structure-driven, depending upon their oak regimen. Some can age for up to ten years. Rich polyphenols lend themselves to deeply-hued wines with rich, dark fruit and elements of cherry, plum, smoke, and an earthy spice.