MARCHETTI

Villa Bonomi Conero Riserva DOCG

One of the boldest expressions of the Montepulciano varietal we have ever tasted, this powerful, sleek, and muscular wine ages 14-18 months in the barrel and hails from Marchetti's oldest, single estate vines. With enticing layers of plum, exotic spice, cured meat, vanilla, and bitter, dark chocolate, this powerhouse should go on delivering for 20 years past its vintage!

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	Ruby red with crimson highlights.
Nose	Dark plum, forest berries, with oakey undertones and light smoke
Palate	Intense, dark fruit and bold, mature tannins
Finish	Satisfying, balanced, and long finish with hints of vanilla

VINEYARD & VINIFICATION

	12
Vineyard Location	Conero DOCG, Marche
Vineyard Size	2.5 ha
Varietals List	100% Montepulciano
Farming Practices	Organically farmed (EU certified beginning with 2019 vintage); dry-farmed; grapes picked by hand
Elevation	110 m
Soils	Calcareous marine layer, dating back to the Pleiocene-Pleistocene era
Maturation Summary	In Steel for 2 months and Bottled for 12 months
In Steel	2 months
Alcohol	15.0 %
Acidity	4.8 g/liter
Residual Sugar	3 g/liter
Annual Production	3,000 bottles

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WINES · SPIRITS · INNOVATIONS

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.

CONERO DOCG

Named after the slopes of Mount Cònero, the Marche's best-known DOCG produces dark, full-bodied wines with rich phenols and layers of black cherry, plum, smoke and herbs. Just south of Ancona, the forested, 570-meter hill presides over the Adriatic coast and, with the sea flush on 1 side, vineyards are arranged in a large amphitheater around the remaining 3. Included in this zone are the picturesque towns of Offagna, Camerano, Sirolo and Numana, as well as parts of Castelfidardo and Osimo. Along with 300 days of sun, the mineral-rich clay soils make this an ideal area for the easy-growing (but late-ripening) grape. Like Sangiovese, Montepulciano has medium tannins and is quite malleable – capable of producing soft, unoaked reds or giants such as the Cònero Riserva.

First a DOC in 1967, Cònero was promoted to DOCG/Riserva status in 2004, finally casting a spotlight on one of Italy's biggest, unsung heroes. Originally, the appellation was synonymous with fresh and fruity wines, considered slightly less rustic than their cousins from Abruzzo. With the DOCG ranking, however, production has become focused on wines of greater concentration, density, and power. Technically, Riservas must be a minimum of 85% Montepulciano and a maximum 15% Sangiovese, however most producers (including Marchetti) prefer to make them monovarietal. In addition, a Cònero Riserva (which has the word 'Rosso' omitted on the label) must be aged for 2 years combined. In terms of size, the Cònero DOCG is a microcosm of the Marche's wine industry itself – understated, at just 130 hectares (321 acres) with around 22,000 total cases produced annually. As many estates in the area continue to stick with the more affordable, little brother Rosso Cònero DOC, the number of producers remains quite small.