Winemaker: Maurizio Marchetti
Generation: 5th

MARCHETTI

Verdicchio dei Castelli di Jesi DOC Classico

Winemaker Maurizio Marchetti is the great-great grandson of an Italian spice trader who whose many passions included wine and Chinese silks. Five generations later, he's now a master vintner like his father, the man who helped establish the Marche region's prestigious Conero DOC. This low yield Verdicchio is a hallmark of the varietal, with refreshing citrus fruits, playful acidity, and complex minerality. Made only with juice from a gentle half-press, it is precise and lovely, well-deserving of the storied Marchetti name.

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	Straw yellow with green highlights.
Nose	Mineral-driven, with warm citrus, lemon zest, and floral notes, including hawthorn.
Palate	Clean, bright, and unoaked
Finish	Balanced and zesty with medium+ finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Verdicchio dei Castelli di Jesi DOC, Marche
Vineyard Size	5 ha
Varietals List	100% Verdicchio
Farming Practices	Organically farmed (non-certified); dry-farmed; grapes picked by hand
Elevation	120 m
Soils	Clay, limestone, and sand
Maturation Summary	Bottled for 4 months
Alcohol	12.5 %
Acidity	6.2 g/liter
Residual Sugar	3.4 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.

VERDICCHIO DEI CASTELLI DI JESI DOC

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. Located about 20 minutes by car from Ancona and traversed by the Esino River, 18 villages make up the historic Verdicchio region. Named 'Castelli di Jesi', suggesting castles, they are simply quaint, hilltop communities surrounding the main town of Jesi, where white wine remains the focus. In those areas south of the river, denser clay and limestone can often be found, yielding weightier wines, while sandier soils to the north tend to create lighter-bodied Verdicchio.

In addition to its terroir and the system of rivers that cuts east-west, Castelli di Jesi is heavily influenced by the Adriatic Sea. Cooling maritime breezes blow unimpeded up the valleys from the coast, providing respite from the region's 300 days of sun. Verdicchio from this DOC is generally dry, crisp, and fresh, with zingy notes of lemon and pear, and flinty (or even saline) streaks of minerality.

Established in 1968, the DOC requires at least 85% Verdicchio, with Trebbiano and Malvasia also permitted (although most are 100% varietal wines). Within Castelli di Jesi, there is overlap with 4 additional DOCs (Spumante, Classico, Classico Superiore, and Passito), and also two DOCGs (Riserva and Classico Riserva).