

SANTA MARIA D'ARCO – RISERVA

CASTELLI DI JESI VERDICCHIO RISERVA D.O.C.G. CLASSICO



First vintage produced: 2019. A Verdicchio Riserva from old vines that fully expresses the deep bond between terroir and longevity.



Origin

Region: Marche – San Paolo di Jesi (Ancona)

Area: Heart of the Verdicchio Classico zone

Altitude: 140–200 m a.s.l.

Exposure: North-East and South-East



Vineyards

Grape Variety: 100% Verdicchio

Breeding System: Guyot

Vine Age: Up to 70 years | Selection from vineyards planted in 1976/1978

Planting Density: 1,700–1,800 vines/ha

Soil: Medium-textured clay

Vineyard Area: 0.9 hectares out of ~7 total

Production: 1,800–3,000 bottles/year



Winemaking

Harvest: Hand-picked (late September to October, depending on the season)

Pressing: Gentle, within one hour of harvest; cold static settling

Fermentation: At controlled temperature

Aging: 11–12 months in stainless steel + minimum 11–12 months in bottle



Tasting Notes

Color: Deep straw yellow with greenish reflections

Aroma: Complex bouquet of white flowers, ripe fruit, aromatic herbs and spices; fine and elegant

Taste: Structured and rich, with great freshness and sapidity. Long, elegant, mineral finish with the typical Verdicchio bitterness.



Suggested Pairings

Perfect with structured fish dishes, shellfish, semi-aged cheeses, white meats and truffle-based dishes.



Technical Data

Alcohol: ≥ 13% vol

Average Yield: Max 85–90 q/ha

Serving Temperature: 12–14 °C



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