

VER DI CCCHIO

Verdicchio



85% VERDICCHIO

This grape is cultivated almost exclusively in the part of central Italy that faces the Adriatic Sea, the Marche region. The Verdicchio, a white grape variety, most likely derives its name from the light green color that characterizes its skin.

Notwithstanding the fact that this is a unique variety, the Verdicchio demonstrates some genetic similarity to the Trebbiano di Soave and the Trebbiano di Lugana.

The Marche territories upon which the Verdicchio best expresses itself are two:

Verdicchio dei Castelli di Jesi:

This production area covers more than 2700 hectares of the Marche territories. The Verdicchio produced here is often referred to as the Verdicchio “of the sea,” since the nearby Adriatic somewhat influences the grape by regulating

the zone’s climate. The Verdicchio produced in this area can fall under the Doc and Docg denominations. If the grapes derive from the oldest production zone then the term “classico” is found on the label. In order to obtain a Verdicchio dei Castelli di Jesi DOC, at least 85% of the grape variety must be used, to which up to 15% of white grapes cultivated in the Marche territory can be added.

The Verdicchio dei Castelli di Jesi can be produced in the following varieties:

- Verdicchio dei Castelli di Jesi
- Verdicchio dei Castelli di Jesi classico
- Verdicchio dei Castelli di Jesi classico superiore
- Verdicchio dei Castelli di Jesi riserva (aged for 18 months of which 6 are spent in the bottle)
- Verdicchio dei Castelli di Jesi passito
- Verdicchio dei Castelli di Jesi spumante



Verdicchio di Matelica:

The area (in total about 300 hectares) in which this Verdicchio is produced, is located in the interior of the region. Since the terrain of the Verdicchio di Matelica is landlocked, this variety is characterized by a continental climate. This aspect, added to the geographical features of the zone, has resulted over time, in a selection of this variety that differs in certain aspects, such as at the gustatory level, from that found in the area of the Castelli di Jesi. In order to obtain a Verdicchio di Matelica DOC, at least 85% of the grape variety must be used, to which up to 15% of white grapes cultivated in the Marche territory can be added.

The Verdicchio di Matelica can be produced in the following types:

- Verdicchio di Matelica
- Verdicchio di Matelica riserva (aged for 18 months and fall under the Docg denomination)
- Verdicchio di Matelica spumante
- Verdicchio di Matelica passito

Verdicchio

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

94



Verdicchio dei Castelli di Jesi DOC Classico Superiore Casal di Serra 2015

UMANI RONCHI

The basic vinification in steel highlights the iterations between one of the great Italian pale vines and the savoir faire of a vineyard that does not use quantity as an excuse to lower the bar with respect to excellence. Dry, yet juicy, stony, and rendered complex by dried fruit and salty tones.



93



Verdicchio di Matelica DOCG Riserva Mirum 2014

LA MONACESCA

Yellow in aromas, reminding one of chamomile, citrus, and mango. The mouth, initially two-dimensional, expands on notes of yellow-fleshed fruits and lengthens thanks to fresh citrus and well-modulated sapidity. Complexity by way of an intense suggestion of dried fruit and sweet spices.



93



Verdicchio dei Castelli di Jesi DOCG Classico Riserva Salmariano 2013

MAROTTI CAMPI

Balsamic and salty with a good tenor of smoothness conferring a complex balance. Very austere entrance, both balsamic and mentholated. At mid-mouth, the salt emphasizes an almost sullen sip, even if the sensations of white-fleshed fruit provide a generous horizontal dimension, in the taste.



93



Verdicchio dei Castelli di Jesi DOC Classico Le Vaglie 2015

SANTA BARBARA

Coherent on the nose as in the mouth, with notes dominated by white flavors. Recognizable is white-fleshed fruit, in particular peach, as well as that white part of the flesh between the rind and the pulp. Flavorful finish that is, in some respects, balsamic.



92

 **Verdicchio dei Castelli di Jesi DOC Classico Superiore 2015**
ANDREA FELICI

The very realistic nuance of grapefruit proposed on the nose, is in enriched in this phase by a rather articulated catalogue of balsamic sensations, recalling mint, thyme, and anise. In the mouth, tapered, vertical, citrusy and again, mentholated. Iodized finish.



92

 **Verdicchio di Matelica DOCG Riserva Cambrugiano 2013**
BELISARIO

Delicately spiced and roasted on the nose. Dry entrance in mouth but not too vertical thanks to a mix of sensations that decline both the white-fleshed fruit and the spice profile, which is today very evident, recalling the rich softness of the Tonka bean as well as the balsamic of anise.




91

 **Verdicchio dei Castelli di Jesi DOC Classico Superiore 2015**
BUCCI

Great complexity of fruit. The sip displays, after the horizontal dimension of fruit and the roundness of white-fleshed fruit added to that vertical one of citrus, a series of dried sensations thanks to nuts, such as almond and hazelnut. Simultaneously, generous with alcohol and flavorful upon the finish.



91

 **Verdicchio dei Castelli di Jesi DOC Classico Quota 311 2015**
PONTEMAGNO

Delicateness of white flowers such as jasmine and acacia on the nose, together with notes of aromatic herbs. In the mouth, a percentage of the latter is accompanied not by flowers but by fruit, varying between grapefruit and slightly bitter pear. Sea-like suggestions on the finish.



91

 **Verdicchio dei Castelli di Jesi DOC Classico Superiore l'Insolito del Pozzo Buono 2014**
VICARI

Floral attack to the sounds of the Lily of the Valley. In the mouth, the citrus encircles the not too bitter sensations of lemon from the coast and citron. From mid-mouth on, this label develops a great smoothness, thanks to nuances of white-fleshed fruit, immediately rendered more austere by a flavorful closing.



90

 **Verdicchio dei Castelli di Jesi DOC Classico Vigna Verde 2015**
TENUTA DI TAVIGNANO

Gustative architecture based on a triangulation of notes. Though this is not to say banal, because the sip enriches on those undertones, always attributable to three principle notes, that range, in the case of white flowers from jasmine to Sambuca, and in that of citrus, from lime to bergamot. The flavorful finish completes the catalogue of sensations.



These rigorously completed blind tastings took place at the Istituto Marchigiano di Tutela Vini, from a panel of 115 samples.

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VERDICCHIO WINE RANKING BY
MARCO TONELLI

TASTING PERIOD
JULY 2016

