

VER DI CCCHIO

NEW
VINTAGES

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

WINE RANKING

**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 NV

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)

96



Verdicchio dei Castelli di Jesi Riserva Docg Classico Tardivo ma non Tardo 2015

SANTA BARBARA

Mildly intense aromas that are crisp and clean. Obviously dominating is white fruit, translated in an abundant and realistic manner. In the mouth, white-fleshed fruit again, particularly rennet apple and peach. Touches of peach, salt, and fresh aromatic herbs finish the sip. Excellent persistence.



95



Verdicchio dei Castelli di Jesi Doc Classico Superiore 2016

ANDREA FELICI

A citrusy and multifaceted enough take off on a softer quality of coastal lemon, along with a drier aspect of bergamot, ending with a smooth touch of white peach. Taut, but not thin mouth that expands somewhat at mid-sip, while always remaining rather slender.



94



Verdicchio dei Castelli di Jesi Doc Classico Superiore Dominé Chiesa del Pozzo 2016

PIEVALTA

Lemon, fresh citron, and white fruit describe a nose that does not lack complexity, thanks to soft sensations that recall nuts and those more balsamic ones that instead, echo of anise. In the mouth, a citrus entrance that widens on notes of white fruit, balsamic and salty ending of very realistic sensations of anise.



94



Verdicchio dei Castelli di Jesi Doc Classico Superiore Stefano Antonucci 2015

SANTA BARBARA

After a quick sensation of lemon, a take-off with an ample range of white-fleshed fruit that spotlights apple and peach. In the mouth, the fruity development is the same. The finish however is changed from the almond and anise tones that complement the tasting phase. Flavorful undertones along the whole sip.



93

**Verdicchio dei Castelli di Jesi Doc Classico Superiore
Via Condotto 2016****COLÓGNOLA TENUTA MUSONE**

The aromas are crisp and clean with a more evident citrus characteristic. From lime to bergamot with some touches of fresh citron, which prevents the bouquet from becoming too dry or rigid. In the mouth, a subtle entrance increases its dimension with notes of white-fleshed fruit. Obvious, but never disruptive, flavor.



93

**Verdicchio dei Castelli di Jesi Doc Classico Superiore
Fonte Cherubini 2016****CHERUBINI**

Vinified completely in cement. A floral take-off on acacia followed quickly on the nose with fresh citron, and then white-fleshed fruit. The most evident note in this phase is that of peach. Dynamic mouth that adds iodized and mentholated notes to the range of fruity sensations.



93

**Verdicchio dei Castelli di Jesi Doc Classico Superiore
Terre di Sampaolo 2016****PIERSANTI**

Full and intense nose, without being truly excessive. The fruity part imposes itself on the rest, as is proper in this phase. The mix of sensations is composed of citrus and white-fleshed fruit. Throughout the sip, tropical sensations such as pineapple, give depth and never inhibit the drinkability.



93

**Verdicchio dei Castelli di Jesi Doc Classico Superiore Casal
di Serra 2016****UMANI RONCHI**

The aromas and the taste have elegance in common - the sensations are manifested in a clear manner, without expressive exaggerations. The shared elements are white-fleshed fruit and anise. Differences? The nose expresses a more citrusy aspect while the sip is characterized more by a nice, flavorful verve.



93

**Verdicchio dei Castelli di Jesi Doc Classico 2016****COSTADORO**

Delicate nose from wild flowers and white-fleshed fruit. In the mouth, this delicateness acquires an amplexness of sensations, nice tonalities of nuts with exotic touches, as well as depth. The sip never becomes opulent or excessive thanks to a mentholated and at times, sea-like vein.



91

**Verdicchio dei Castelli di Jesi Doc Classico Le Vaglie 2016****SANTA BARBARA**

Green feeling on the nose that has nothing to do with unripe fruit. The aromas recall granny smith apples, anise, and lime peel. In the mouth, this noble green characteristic is completed by softer sensations of white-fleshed fruit and by a suggestion, particularly on the finish, of shelled almonds.



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 NV
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
SEPTEMBER 2017

