

# 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

## 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 dei Castelli di Jesi

## 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)

90

 **Verdicchio dei Castelli di Jesi Classico Doc 2017**

**SARTARELLI**

*At the onset, a nose of white-fleshed fruit with some softer and creamy tones that evoke slightly green almond. Mouth centered on realistic white fruit. A lightly mineral finish gives good length to the closing.*



90

 **Verdicchio dei Castelli di Jesi Doc Classico Le Vaglie 2017**

**SANTA BARBARA**

*The white fruit dominates both the panorama of the aromas and those of the taste. Nuances that recall green plum stand out on the nose, while in the sip a soft and balsamic mentholated note prevails. Not missing in the mouth, a typical flavorful note.*



89

 **Verdicchio dei Castelli di Jesi Classico Doc Q3II SIm 2017**

**PIERSANTI**

*Rather simple, but realistic bouquet. An evident citrus track especially rind, associated with rather nutty dry notes, particularly hazelnut. Mouth of great dynamism and agility, with fruit, but above all a very evident stony character.*



88+

 **Verdicchio dei Castelli di Jesi Classico Doc Le Piaole 2017**

**TENUTA DELL'UGOLINO**

*Nose, at times rather simple, but characterized by a fruit; truer than true grapefruit. Very articulated and clear mouth that takes off where the nose ends, and then turns toward white fruit that gives more softness and therefore, balance.*



88

 **Verdicchio dei Castelli di Jesi Doc Baccaloro 2017**

**LIBENZI**

*Rather complex nose with well-translated white fruit, paired with a lively, citrus sensation that recalls citron. This last appears again in the opening of the sip, translated into both rind and juice. Mid-palate ample with very ripe rennet apple. Mineral finish.*



# Verdicchio Classico Superiore

## 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)

93+



### Verdicchio dei Castelli di Jesi Doc Classico Superiore Tralivio 2016

SARTARELLI

*Very elegant and well-defined aromas centered on fruit. Already on the nose, some whiffs of alcohol that also remain in the mouth, even if they are skillfully balanced by a sip that has substance, and an agility composed of freshness from citrus and kiwi, as well as a profound flavor.*



93+



### Verdicchio dei Castelli di Jesi Doc Classico Superiore 2017

ANDREA FELICI

*Delicate but refined nose that mixes - without overlapping results - those sensations that recall white flower, but also a balsamic track that could evoke mint and anise. In the mouth, a nice white fruit emerges (variously translated apple) paired with sweet citrusy notes and salt.*



93



### Verdicchio dei Castelli di Jesi Doc Classico Superiore Federico II 2016

MONTECAPPONE

*A generosity of substance and intensity are the characteristics of this label. Complex and intense nose around a white, ripe fruit that highlights smooth sensations of almond and star anise. Rather potent, pulpy mouth. Minerality is present, but not that evident.*



92+



### Verdicchio dei Castelli di Jesi Doc Classico Superiore Casaldiserra 2017

UMANI RONCHI

*Complexity and clarity on the nose. The sensations expressed in this phase are many, all rich in authenticity. Fruit is obviously the protagonist without excessive of maturity, remaining lively and crispy. Still on the nose, tropical fruity touches and aromatic fresh herbs. Juicy, long, and very salty mouth.*



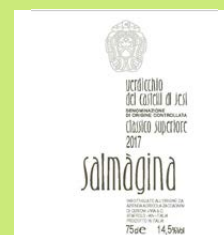
89



### Verdicchio dei Castelli di Jesi Doc Classico Superiore Salmàgina 2017

ZACCAGNINI

*The dry note that evokes hay is coupled with a nice range of citrusy sensations, representing a duality of aromas that characterize this wine. In the mouth, the sensations other than being expressed more clearly, also acquire complexity thanks to enlivening spicy touches of ginger. Flavorful closing.*



# Verdicchio dei Castelli di Jesi Classico Riserva e Verdicchio di Matelica Riserva

## 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)

97+

 **Verdicchio dei Castelli di Jesi Dog Classico Riserva  
Tardivo ma non Tardo 2016**

**SANTA BARBARA**

*Complex and elegant on the nose. White-fleshed fruit preceded by dry tones of citrus rind and followed by pineapple tonalities and passion fruit. Taut mouth, agile from citrus and salt. The flavor, especially on the finish, assumes an almost sea-like tonality. Record-breaking post-sip persistence.*



94+


 **Verdicchio di Matelica Dog Riserva Cambrugiano 2015**

**BELISARIO**

*Characteristic aromas of a rather evident expressive intensity. Among the sensations that most stand-out in the bouquet are those that recall the bitter citrus peel, white fruit and some touches of medicinal herbs. In the mouth, long, with well-articulated flavors. Very pronounced minerality, as well as persistence.*



94+

 **Verdicchio dei Castelli di Jesi Dog Classico Riserva  
San Paolo 2016**

**PIEVALTA**

*Much fruit, both yellow and white, on the nose. Ranging from citrus to passion fruit, then pineapple tonalities, until white-fleshed fruit of marked, but never excessive ripeness. Entrance in the mouth, is subtle and then becomes more generous, retained by an evident flavorful theme and by a refreshing mentholated touch.*

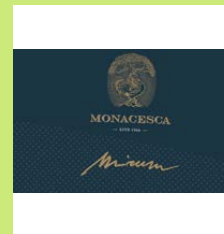


94+

 **Verdicchio di Matelica Dog Riserva Mirum 2016**

**LA MONACESCA**

*Nose of excellent refinement that recalls chiefly candied bergamot and apple. The bouquet is completed by tonalities of ripe citrus and those aromatic details that evoke anise and some sweet spices. Very sleek and refined mouth that does not impose sensations but instead translates them with measure and precision. Closing on tones of almond and salt.*

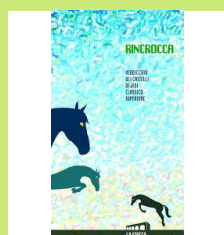


93

 **Verdicchio dei Castelli di Jesi Dog Classico Riserva  
Rincrocca 2015**

**LA STAFFA**

*Very direct on the nose. Nice, clear white fruit that constitutes the architectural transom of a realistic wine that plays on the details of the sensations more than their number. Juicy, flavorful mouth in which the savoriness, here at times sea-like, do not dominate but underline fruit that mixes peach, lime peel, and kiwi.*



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VERDICCHIO  
WINE RANKING BY  
**LUCA GARDINI**  
**THE WINE KILLER**

TASTING PERIOD  
**JULY 2018**

