

La Staffa | 'Mai Sentito!'

Marche IGT | Bianco Frizzante



Varietal: 80% Verdicchio,
10% Trebbiano

Region: Le Marche, IT

Winemaker: Riccardo Baldi

Method: Petillant-Naturel

Production: 15,000 bottles

Farming: Certified Organic

Soil: Calcareous Clay

The Story: My love of Verdicchio is well-known. I think it must be one of the great grapes of Italy, possibly the world. You can do anything with Verdicchio: dry wine, sweet wine, still wine, sparkling wine, fresh wine, and wine to age. It is an amazing grape and I wanted to find the next great Verdicchio producer, so I asked a friend who is a Verdicchio producer whose wines I already loved to tell me who he thought that person was. He told me he knew just the person, Riccardo Baldi. Riccardo is less than 30 years old and already recognized internationally as the rising star of Verdicchio. He farms his small vineyards organically and produces some of the best Verdicchio wines you will find. Production is very small, but you will find the wines worth waiting for each year. The Verdicchio wines are fresh and pure with lots of minerality, acid, and herbs that pair very well with the citrus and stone fruit aromas and flavors. Everything here is done by hand. The vineyards are red clay with lots of limestone and range 300-450M.

Vineyard: The hillsides of the foothills in the Contrada of Castellaretta located in the municipality Staffolo in the Province of Ancona covering a total of 1ha at an elevation of 442masl. Grapes are hand-harvested and hand-sorted at the optimal ripeness for this pet-nat.

Vinification: Grapes were softly pressed, spontaneously fermented following the "pied de cuve" technique. Towards the end of fermentation the wine is bottled in a way that can end the fermentation in the bottle and become frizzante. The process lasts 2 weeks to up to 50 days.

Ageing: In the cellar at least 6 months in the bottle with its yeasts to develop prior to release.

Everything else you want to know about this wine: "Mai Sentito!" means "never heard" in Italian because who has heard of a Verdicchio pet-nat? The yeast is not disgorged so the wine pours a little cloudy.

Le Storie
Wines