

# La Staffa | 'Selva di Sotto'

## Castelli di Jesi Verdicchio Riserva DOCG Classico



**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. The Rincrocca vineyard has 80+ year old vines and a constant, intense wind.

**Vineyard:** The Selva di Sotto parcel which is the highest vineyard in Staffolo, Ancona at 500masl with a view of the Esino Valley. Vines were planted in 1974 and are surrounded by woods and Mediterranean scrub, rooted in stoney skeleton soils with steep slopes. Grapes were hand-harvested and hand-sorted.

**Vinification:** Immediately after pressing the grapes, they are fermented in concrete and undergoes a process called "hyperoxidation": Instead of "defending" the must from oxidative processes, it is facilitated.

**Ageing:** 12 months on the fine lees in concrete prior to bottling followed by another 24 months in bottle prior to release.

**Everything else you want to know about this wine:** 2015 is the first vintage of this wine: A product of three years of work and a dream. It's made from Cuprese, a Verdicchio clone able to show the varietal's greatness. Hyperoxidation makes the wine stable and gives it longevity.

**Varietal:** 100% Verdicchio

**Region:** Le Marche, IT

**Winemaker:** Riccardo Baldi

**Vines Age:** 46 years

**Production:** 2,000 bottles

**Farming:** Certified Organic

**Soil:** Clay, Limestone, & Pebbly

*Le Storie*  
Wines