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## La Staffa Verdicchio Frizzante “Mai Sentito”

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**Winery:** La Staffa  
**Category:** Wine – Still – Frizzante  
**Grape Variety:** 80% Verdicchio, 20% Trebbiano  
**Region:** Staffolo/ Marche/ Italy  
**Vineyard:** Estate  
**Winery established:** 1994  
**Feature:** Certified organic



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### Product Information

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**Soil:** clay/limestone soil very rich in calcium carbonate  
**Altitude:** 1,300 feet above sea level  
**Age of vines:** young Verdicchio, Trebbiano planted in 1975  
**Vinification:** Harvest starts earlier than for their regular still wine to keep the alcohol lower. Grapes are picked into small boxes, pressed immediately. Fermentation at controlled temperature in steel for 20 days, stop on fine lees for 4 months and fermentation in bottles. Refinement at least 6 months in the botte before its release.  
**Tasting Note:** Straw yellow color. In the nose intense fruit with yellow fruit, yeasts, bacon and wild fennel. On the palate dry, very fresh, with hints of citrus  
**Production:** 10,000 bottles/year  
**Alc:** 11.5 %

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### Producer Information

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La Staffa winery was created in 1994 by the Baldi family in the North of the Marche region where the classic Italian white wine Verdicchio dei Castelli di Jesi is produced. Although the winery had humble beginnings, large enough only to cover the family’s persona consumption, over the years La Staffa has grown; today it counts on 30 acres of vineyards, some of which date back to the beginning of the Seventies. Today Riccardo Baldi, a young man with an immense passion for wine and a strong, personal vision for the future of La Staffa, is at the helm of the winery. Riccardo has brought real innovation to the winery with the introduction of biodynamic farming in all the vineyards. This means a complete ban of all chemical herbicides, pesticides or fertilizers in the vineyards which are now treated only with natural products such as sulfur, copper, herb teas and infusions. In the cellar, Riccardo vinifies his wines with total respect for the grape properties and for the viticultural traditions of the area. All wines are hand-crafted, made “by hand” from start to finish and produced exclusively with grapes from estate owned vineyards.  
Total production: 50,000 bottles. At the 2018 VinItaly Riccardo was voted “Best Winemaker for Le Marche region”.