



La Staffa Verdicchio Castelli di Jesi Classico Superiore DOC “La Staffa”

Winery: La Staffa

Category: Wine – Still – White

Grape Variety: Verdicchio

Region: Staffolo/ Marche/ Italy

Vineyard: From hilly Castellarettta area in Staffolo

Winery established: 1994

Feature: Certified organic



Product Information

Soil: clay/limestone soil very rich in calcium carbonate

Altitude: 1,450 feet above sea level

Age of vines: around 30 years old

Vinification: Individual harvest of each plot, depending on age of vines. Each wine will be individually made, about one parcel equals one tank (10-12 different tanks in total). In January Riccardo tastes the wines and finalizes the blend.

The grapes are picked into small boxes, pressed immediately, and fermented (using indigenous yeasts) in a mixture of stainless steel and cement tanks with temperature control for about 20 days; the wine is bottled in the spring following the vintage after aging on the fine lees for about six months. The wine in tank is left outside during the winter for a mild natural cold stabilization and is roughly filtered (not sterile filtered).

Tasting Note: Pale straw color with greenish hues. The bouquet is intense and refined with notes of fresh fruit such as green apple, grapefruit and kiwi, interwind with elegant floral scents: acacia, broom heather and mimosa. The taste is smooth, yet fresh, with a fragrant acidity and typical notes of fresh almonds on the finish.

Production: 25,000 bottles/year

Alc: 13 %

Producer Information

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 vinicultural 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".