





Our Agenda

- Marche: Intro, geography, terroir
- Verdicchio from Castelli di Jesi
- Verdicchio from Matelica
- Taste-along: Verdicchio dei Castelli di Jesi DOC

 **5 minute break!**

- Cònero DOC & Rosso Cònero DOCG
- Offida DOCG
- Vernaccia di Serrapetrona DOCG

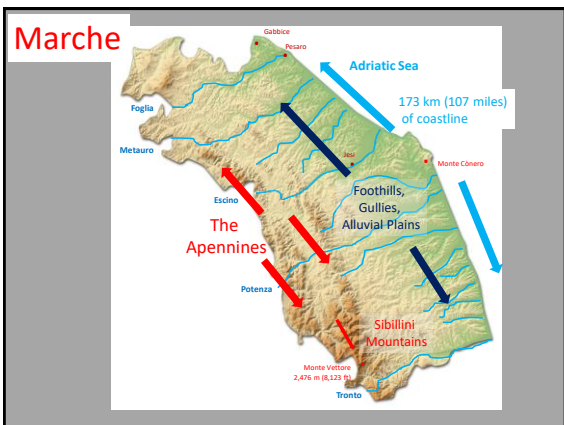
 **5 minute break!**

- Umbria: Intro, geography, terroir
- Orvieto DOC
- Taste-along: Orvieto DOC
- Montefalco Sagrantino DOCG









Terroir: Marche

From the relatively narrow coastal plains the land rises sharply to the peaks of the Apennines which form a natural boundary with Umbria and Tuscany to the west

The coastal plains are relatively flat (save for the area around Mount Cònero and the area to the north of Pesaro)

The inland mountainous zones are mostly limestone, noted for bare peaks and dramatic river gorges

In between: fertile rolling hills topped by ancient fortified towns

Typical climate:
Coast: Temperate Mediterranean
Inland: Continental (with snow in winter)

Precipitation:
Coast: 600–800 mm (23 to 32 inches) annual
Inland: 1,000–1,500 mm (39 to 59 inches) annual

The Marche IGT covers the entire area and allows for the production of a wide range of wines

Principal White Grape Varieties:
Trebbiano, Verdicchio, Pecorino

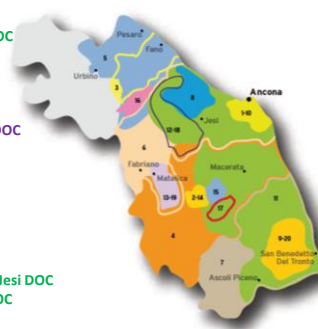
Other Approved White Grape Varieties:
Albana, Biancame, Bombino Bianco, Chardonnay, Fiano, Friulano, Grechetto, Maceratino, Malvasia, Manzoni Bianco, Montonico Bianco, Moscato, Mostosa, Passerina, Pinot Bianco, Pinot Grigio, Riesling, Sauvignon Blanc, Vermentino, Welschriesling (Riesling Italico)

Principal Red Grape Varieties:
Sangiovese, Montepulciano, Vernaccia Nera, Lacrima

Other Approved Red Grape Varieties:
Aleatico, Alicante, Ancellotta, Barbera, Cabernet Franc, Cabernet Sauvignon, Canaiolo Nero, Carignano, Cilieggiolo, Dolcetto, Gaglioppo, Malbo Gentile, Merlot, Petit Verdot, Pinot Nero, Rebo, Refosco, Sagrantino, Syrah, Teroldego, Terrano

Marche contains 15 DOCs...

- 3: Bianchello del Metauro DOC
- 4: Colli Maceratesi DOC
- 5: Colli Pesaresi DOC
- 6: Esino DOC
- 7: Falerio DOC
- 15: I Terreni di Sanseverino DOC
- 8: Lacrima di Morro DOC
- 16: Pergola DOC
- 10: Rosso Cònero DOC
- 11: Rosso Piceno DOC
- 17: San Ginesio DOC
- 14: Serrapetrona DOC
- 9: Terre di Offida DOC
- 12: Verdicchio dei Castelli di Jesi DOC
- 13: Verdicchio di Matelica DOC



Map via: <http://www.federdoc.com/vini-a-d-o/>

Marche contains 15 DOCs...
...and 5 DOCGs

1: Cònero DOCG
2: Vernaccia di Serrapetrona DOCG
20: Offida DOCG
18: Verdicchio dei Castelli di Jesi Riserva DOCG
19: Verdicchio di Matelica Riserva DOCG

Map via: <http://www.federdoc.com/vini-a-d-o/>

The five DOCGs

Gubbio
Pesaro
Castelli di Jesi Verdicchio Riserva DOCG
Cònero (Cònero Riserva) DOCG
Monte Cònero
Verdicchio di Matelica Riserva DOCG
Vernaccia di Serrapetrona DOCG
Offida DOCG
Monte Vettore
2,476 m (8,125 ft)

Marche:
Verdicchio from Castelli di Jesi

Verdicchio = Little Green One

- ▶ White (green) grape
- ▶ Late ripening
- ▶ Vigorous, productive
- ▶ Medium, compact bunches
- ▶ AKA Trebbiano di Soave*



Photo source: <http://agraria.org>

MARCHE

- D.O.C.G.**
1. Conero
 2. Verdicchio di Sarsapellona
 18. Castelli di Jesi Verdicchio Riserva
 19. Verdicchio di Matelica Riserva
 20. Offida
- D.O.C.**
3. Bianchetto del Metauro
 4. Colli Maceratesi
 5. Colli Pesaresi
 6. Esano
 7. Riserva dei Colli Ausoni o Falero
 8. Lacrima di Morro d'Alba
 9. Terra di Offida
 10. Rosso Conero
 11. Rosso Piceno o Piceno
 12. Verdicchio dei Castelli di Jesi
 13. Verdicchio di Matelica
 14. Sarsapellona
 15. Terrani di Sarnano
 16. Pergola
 17. San Ginesio



Map via: federdoc.com/vini-a-d-o/

MARCHE

- D.O.C.G.**
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 17. San Ginesio



Map via: federdoc.com/vini-a-d-o/



Verdicchio dei Castelli di Jesi (DOC)

- › Established in 1968
- › Largest DOC in Le Marche
- › 20 miles from the sea
- › 85% Verdicchio
- › 15% other white grapes
- › Still wines
 - Bianco – 11.5% abv min
 - Classico – 11.5% abv min
 - Classico Superiore – 12% abv min
- › Other styles
 - Spumante – 11.5% abv min
 - Passito – 15% min abv






Photo source: agraria.org

Verdicchio dei Castelli di Jesi (DOC)

<p>Spumante</p> <ul style="list-style-type: none"> › Must show vintage on label (except Riserva) › 11.5% abv min › Extra brut – dry › Riserva must be aged 1 year; min 9 mos on lees › Released around Oct the year following harvest 	<p>Passito</p> <ul style="list-style-type: none"> › Grapes must achieve min 23% sugars via drying › 15% abv min (12% acquired) › Pressed between 15 Oct & 30 Mar › Min aging 8 – 13 mos › Released NET 1 Dec the year following harvest
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Castelli di Jesi Verdicchio Riserva (DOCG)

- ▶ Established in 2010
- ▶ Largest DOC in Le Marche
- ▶ 20 miles from the sea
- ▶ 85% Verdicchio; max 15% other white grapes
- ▶ Min 12.5% abv
- ▶ Aged 18 mos, includes 6 mos in bottle (from 1 Dec of harvest year)
- ▶ Subzones:
 - ▶ Classico
 - ▶ 99 geographic mentions + 18 communes



Castelli di Jesi Verdicchio Riserva DOCG

— L'Atlante delle Denominazioni di Origine —






Verdicchio min 85%

I Vitigni



I Profumi



albicocche mele susine
mele agrumi mandorle

Affinamento
18 mesi di cui 6 in bottiglia

Castelli di Jesi
-Verdicchio Riserva
-Verdicchio Riserva Classico

Photo source: quattroclici.it



Verdicchio di Matelica (DOC)

- › Established in 1967
- › Inland, higher altitude
- › Smaller production
- › 85% Verdicchio; max 15% other white grapes
- › Min 11.5% abv
- › 13 subzones, 3 communes
- › Spumante & passito styles are also made




Photo source: agraria.org

Verdicchio di Matelica DOC

<p>Spumante</p> <ul style="list-style-type: none"> › Must show vintage on label (except Riserva) › 11.5% abv min › Extra brut – dry › Riserva must be aged 1 year; min 9 mos on lees › Released Oct the year following harvest 	<p>Passito</p> <ul style="list-style-type: none"> › Grapes must achieve min 23% sugars via drying › 15% abv min (12% acquired) › Pressed between 15 Oct & 30 Mar › Min aging 8 – 13 mos › Released NET 1 December the year following harvest
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Verdicchio di Matelica Riserva (DOCG)

- › Established in 2010
- › Inland, higher altitude
- › 85% Verdicchio; max 15% other white grapes
- › Min 12.5% abv
- › Aged 18 mos, includes 6 mos in bottle (from 1 Dec)
- › No prescribed Classico subzone



Photo source: agraria.org

Verdicchio DOCs – A Comparison

DOC Verdicchio dei Castelli di Jesi (1968)

- › 20 miles from the sea
- › Largest DOC in Le Marche
- › 85% Verdicchio; max 15% other white grapes
- › Min 11.5% abv
- › Classico – 11.5% abv min
- › Classico Superiore – 12% abv min
- › Spumante & passito styles also made
- › 2,013 ha*
- › 1,502,000 cases*

DOC Verdicchio di Matelica (1967)

- › Inland, higher altitude
- › Smaller production
- › 85% Verdicchio; max 15% other white grapes
- › Min 11.5% abv
- › No Classico subzone
- › No Superiore style
- › Spumante & passito styles are also made
- › 245 ha*
- › 175,600 cases*

*as of 2014, Italian Wine Central

Verdicchio DOCGs – A Comparison

DOCG Verdicchio dei Castelli di Jesi Riserva (2010)

- › 20 miles from the sea
- › 85% Verdicchio; max 15% other white grapes
- › Min 12.5% abv
- › Aged 18 mos, 6 mos in bottle
- › Classico subzone
- › 145 ha*
- › 13,300 cases*



DOCG Verdicchio di Matelica Riserva (2011)

- › Inland, higher altitude
- › 85% Verdicchio; max 15% other white grapes
- › Min 12.5% abv
- › Aged 18 mos, 6 mos in bottle
- › No Classico subzone
- › 25 ha*
- › 6,600 cases*



*as of 2014, Italian Wine Central
Photo source: agraria.org



Here are my tasting notes for
Bucci Estate Verdicchio dei Castelli di Jesi DOC 2015:

- 100% Verdicchio
- 13.5% abv
- Temperature-controlled, stainless steel fermentation
- Four months oak aging (in large, used barrels)
- Color: straw yellow
- Aromas: very fruity (golden apple, lemon, lime), floral, fresh green herbs, nutty (almond)
- Palate: Dry, lively acidity, mineral, savory
- Overall: Medium body, silky texture, nicely balanced
- Finish: Long, savory, pleasant

