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### 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  
 Torgiano Rosso Riserva DOCG

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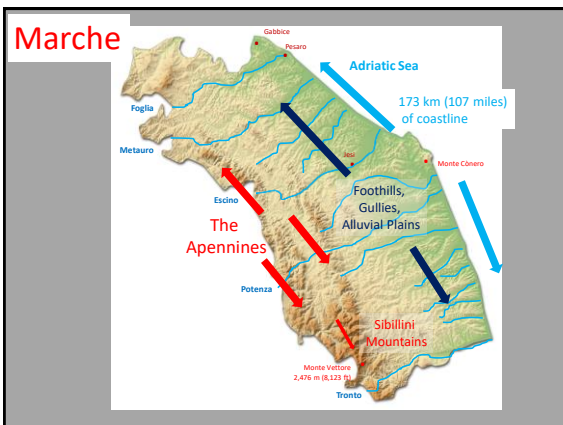
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**Terroir: Marche**

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

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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

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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/>

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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/>

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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)

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Marche:  
Verdicchio from Castelli di Jesi

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### Verdicchio = Little Green One

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



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

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### MARCHE

- D.O.C.G.**
1. Conero
  2. Verdicchio di Sarsappolina
  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 Moro 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. Sarsappolina
  15. I Terroni di Sarsenno
  16. Pergola
  17. San Ginesio



Map via: [federdoc.com/vini-a-d-o/](http://federdoc.com/vini-a-d-o/)

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### MARCHE

- D.O.C.G.**
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Map via: [federdoc.com/vini-a-d-o/](http://federdoc.com/vini-a-d-o/)

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### 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

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### Verdicchio dei Castelli di Jesi (DOC)

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




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### 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

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### 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

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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

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### 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\*

\*10 2014, Italian Wine Central

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### 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\*

\*10 2014, Italian Wine Central

Photo source: agrifit.org




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### Verdicchio di Matelica DOC

#### Spumante

- › 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

#### Passito

- › 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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*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



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