
La Staffa “Rincrocca” Verdicchio dei Castelli di Jesi Riserva DOCG

Winery: La Staffa

Category: Wine – Still – White

Grape Variety: Verdicchio

Region: Staffolo/ Marche/ Italy

Vineyard: single vineyard in Castellaretta area in Staffolo

Winery established: 1994

Feature: Certified organic

Awards: Tre Bicchieri, 93 Vinous, Bibenda “Cinque Grappoli” (2018); 92 WE (2019)



Product Information

Soil: clay/limestone soil very rich in calcium carbonate

Elevation: 450 meters (1,476 feet)

Age of vines: Single vineyard, planted in 1972. 1.5 hectares (3.7 acres)

Vinification: The grapes are picked into small boxes, pressed immediately, and fermented spontaneously and using indigenous yeast, at cool temperature in cement tanks. The wine is aged for one year in cement and two years in the bottle before its release.

“La Staffa” means stirrup. The town of Staffolo was founded by a chevalier, and a stable where horses are trained is in view of the Rincrocca vineyard.

Tasting Note: Pale straw color with greenish hues. The bouquet is intense, refined and persistent with notes of yellow flowers, minerality, with underlying scents of almonds. The taste is dry and smooth, elegant and gentle with a refreshing acidity and a velvety finish of quince and almonds. Rincrocca is the textbook Verdicchio for Riccardo.

Production: 6,500 – 8,000 bottles/year

Alc: 13.5 %

Producer Information

Riccardo Baldi was quite young when he devoted himself to his family’s old vineyards, which they had previously farmed to make wine for their own consumption. He introduced biodynamic methods, working with indigenous yeast, aging in concrete tanks, and vinifying each vineyard area separately to discover the secrets of each small site. Among other successes, this careful attention recently led Riccardo to release an extraordinary new single vineyard Riserva known as Selva di Sotto.

The elegance of wines coming from a certain place can function as prophet for naturalistic discoveries that serve to explain its particularity after the fact. In this case, a recent analysis found that the plate of rock under Riccardo’s vineyards was once flipped “upside down” in an ancient geological shift. That means his soil is actually much older than the land surrounding it. It also contains the region’s highest concentration of calcium carbonate.

La Staffa is set apart by elevation as well as geology. The small village of Staffolo is known as “the balcony” of the Esino, with vineyards arranged in panoramic views on the hillsides above the river valley. The Castelli di Jesi area is defined, along with its historic castles, by fresh wines born in crisp mountain air stirred with the winds from the Adriatic Sea. Riccardo’s are the highest elevation vineyards in Staffolo, and his grapes retain their acidity as they ripen by virtue of wide diurnal shift.

For its versatility, age worthiness, and expressive character, Verdicchio is increasingly recognized as one of Italy’s greatest white grapes. (Its versatility is on strong display here, with a fresh Classico Superiore, two delicious--and completely distinct--single vineyard Riservas, as well as a Pet Nat!) If Verdicchio itself is a rising star, Riccardo Baldi is a fitting steward for the grape. The grape’s potential, Riccardo’s old vines, the singularity of this soil, the soaring elevation and Riccardo’s devotion led to his 2018 Vinitaly award as the best winemaker in Le Marche.