



La Staffa “Selva di Sotto” Verdicchio dei Castelli di Jesi Riserva

Winery: La Staffa
Category: Wine – Still – White
Grape Variety: Verdicchio
Region: Staffolo/ Marche/ Italy
Vineyard: Single vineyard in Staffolo
Winery established: 1994
Feature: Certified organic



Product Information

Soil: Rich in clay, rocky, poor

Elevation: 500 meters (1,640 feet), the highest in Staffolo

Age of vines: Vineyard planted in 1974

Vinification: The bunches are crushed after harvest and the must is pumped over; this technique, used traditionally for the top wines of Burgundy, creates the potential for the development of gorgeous tertiary aromas, in an excellent long-lived wine.

Fermented in concrete tanks, the wine is aged 1 year on the lees in the same tanks, followed by 2 years ageing in the bottle to realize its aromatic elegance.

Yield: 3kg/Vine

Production: This single vineyard Riserva wine from La Staffa is only produced in the best years. Selva di Sotto is the name of the parcel; at 500 meters it is the highest vineyard in Staffolo. Planted in 1974, the vineyard has very different soil from La Staffa's other vineyards, richer in clay, poorer, and rockier. Riccardo studies the terroir of every part of his vineyards carefully, which is why he vinifies every parcel separately before creating the blend for his Classico Superiore wine. Over time he came to see that the Selva di Sotto vineyard held the potential to give a wine of exceptional elegance. With this first, 2015 vintage, he has achieved this result. 2,000 bottles/year.

Tasting Note: Straw yellow 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.

Alc: 14 %

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.