



La Staffa Verdicchio dei Castelli di Jesi Classico

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



Product Information

Soil: clay/limestone soil very rich in calcium carbonate

Elevation: 442 meters (1,450 feet)

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

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.