



# Zaccagnini, Verdicchio dei Castelli di Jesi Classico, Castello, DOC, Marche, Italy, 2022

## Producer Profile

On the opposite coast to Tuscany lies the less well known, but no less beautiful, region of Marche. This is where you will find the family run Zaccagnini winery, established by two brothers.

Playing to their strengths, they have focused on the local grape Verdicchio, and the results are spectacular. Their range of three Verdicchios are as distinctive and individual as you could wish for, with each wine having its own personality and textural signature. All are benchmark examples of this lesser known region on the East coast. Whilst they have been working organically for a few years, from the 2020 vintage, the wines are being certified as organic.

## Viticulture

The Salmàgina vineyards extend for 42 hectares in the municipality of Staffolo, in Ancona, at around 500 metres above the sea level. The climate and the soils, (rich of saline) combined with the work of the Zaccagnini family, allowed to obtain high quality and distinctive wines. 25ha are classified as Verdicchio Doc "Classico", whilst 5ha is classified as IGT for experimental grapes such as Pinot Bianco, Pinot Nero, Chardonnay and Cabernet. They also farm around 17ha of Olive groves most of which is organically cultivated.

## Winemaking

Manual harvest with several tries, soft pressing of the whole bunches and a long temperature controlled fermentation.

## Tasting Note

Pale straw yellow with a green hue. Delicate and elegant, with notes of yeast and fresh bread. Fresh, dry, savoury with a pleasant finish and excellent acidity.

## Food Matching

Seafood risotto, clams and courgettes.



Product code: 3326

### Technical Details

#### Varieties:

Verdicchio 100%



**ABV:** 13%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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