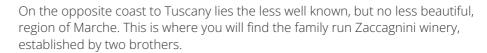


Zaccagnini, Verdicchio di Castelli di Jesi Classico Superiore, Segnavento, Marche, Italy, 2023





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

Zaccagnini Azienda Agricola has been experimentation with clone selection of native varietals, temperature-controlled fermentation and microbiological sterile bottle filling. This important research, combined with accurate grapes selection and years of experience in the field, the quality of Zaccagnini's wine has achieved spectacular levels.

TASTING NOTE

An elegant wine, notes of acacia and of wildflowers, the mouth is an intense medley of apples, lemons, stone fruits, herbs and nuts and has a long-lasting finish.

FOOD MATCHING

Grilled scampi, mushroom risotto and roast chicken.

Product code: 5436

TECHNICAL DETAILS

Varieties:

Verdicchio 100%

Features:

Vegetarian

Vegan

Organic

Lightweight bottle

ABV: 13.5% Oak Ageing
Closure: Screw cap
Colour: White

Style: Still wine **Case Size:** 6 x 75cl