

Sartarelli

The Sartarelli family has dedicated themselves to the historical preservation of Verdicchio in Castelli di Jesi and thereby elevated the future of Verdicchio to levels of sophistication, versatility, and quality that few can compete with. For over forty years, the family has excelled in the region and eventually decided to devote their energy to a single variety—and if one needs proof of their unwavering pursuit, one needs look no further than the Museo Sartarelli that traces the history of Verdicchio to its origins based on the scholarship of historian Professor Riccardo Ceccarelli. And when one witnesses Sartarelli's environmental stewardship of their vineyards, one realizes that the family's motto in Verdicchio Veritas is just as much an oath to the region of Castelli di Jesi as it is to the grape that has made the region.



Sartarelli's vineyards are devoted exclusively to Verdicchio. Their vineyard team hones viticultural practices, clonal selection, vegetative propagation of the ancient vines, and harvesting in stages to draw out the multifaceted quality of Verdicchio. Each wine that Sartarelli produces is born in the process, guided by choices towards producing one out of five versions: Brut, Classico, Tralivio, Balciana, and Passito. The process in the cellar during vinification is just as focused using timing and technique. As lots come in, they are softly pressed in a horizontal membrane press and settled. Fermentation then moves slowly at 18°C. Lees contact can range from 15 to 20 days. Periodic bottling and blending of these lots continues until the next harvest, and each wine from the vintage proceeds towards their final form.

TRALIVIO



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Varietal/Blend: Verdicchio

Farming Practices: sustainable / low yield, low spray

Altitude / Exposure: 300-350m / S, E, & SW at 10-15%
gradation

Soil: medium-textured and also slightly calcareous

Vine Training: Guyot and double Guyot

Harvest Technique: by hand / 3 passes in third or fourth
week of September

Ave. Year Vines Were Planted: 1985

Yeast: selected

Fermentation: horizontal press to tank / temperature-
controlled stainless steel fermentation at 18°C

Sulfur: 80-90mg/L total SO₂

Alcohol: 14%

Acidity: pH 3.3 // 5.5g/L TA

RS: <2 g/L

Fined: no

Filtered: yes

Vegan: yes

Country: Italy

Region: Marche

Sub Region: Castelli di Jesi

Vineyard Size: 15 ha. / 2,500 vines per ha. / 9 tons per ha.

"This wine is produced from very carefully selected grapes in our oldest vineyards, where the grapes are usually thinned out to reduce the production to 8-9 tons per hectare. Harvested in small crates, the soft pressing and the temperature control during fermentation mean that the grapes are cared for following the old traditional way. This wine is more influenced, compared to his sibling wines, by the temperature ranges during the harvest time and for this reason it is a wine in continuous evolution. The yearly production of this selection is of about 90,000 bottles.." – Winemaker's notes

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