

## 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.

## SPUMANTE BRUT



**Varietal/Blend:** Verdicchio

**Farming Practices:** sustainable / low yield, low spray

**Altitude / Exposure:** 250m / S, E, & SW with 5-10% gradation

**Soil:** medium-textured and also slightly calcareous

**Vine Training:** Guyot

**Harvest Technique:** by hand / last week of August, first of September

**Ave. Year Vines Were Planted:** 2004

**Yeast:** selected

**Fermentation:** Charmat

**Maturation:** 5-6 months on lees in tank

**Sulfur:** 90-100mg/L total SO<sub>2</sub>

**Alcohol:** 12%

**Acidity:** pH 3.1 // 6.2g/L TA

**RS:** 10-12 g/L

**Fined:** no

**Filtered:** yes

**Vegan:** yes

**Country:** Italy

**Region:** Marche

**Sub Region:** Castelli di Jesi

**Vineyard Size:** 10 ha. / 3,000 vines per ha. / 10 tons per ha.

"This sparkling wine entirely made from strictly selected Verdicchio grapes is produced by using the long Charmat method (5-6 months of refinement). Thanks to a prolonged period of refinement on the lees at the end of the fermentation process, its organoleptic characteristics are particularly noteworthy.

– Winemaker's notes