

# Sartarelli Soc. Agr. Sartarelli Classico 2021

## Tech Specs

Type:	White Still Wine
Ingredients:	100% Verdicchio dei Castelli di Jesi DOC
Region/Subregion:	Marche, Verdicchio dei Castelli di Jesi DOC – Classic Area
Vegan?	Yes
Sustainable?	Yes
ABV:	13

## A closer look...

Total Production:	11670 cases
Vineyard:	The youngest vineyards with an average age of 10–15 years.
Soil:	Medium-textured and also slightly calcareous (silt, clay and sand).
Age of Vines:	2006 – 2007
Vineyard Size:	31 hectares
Climate:	East, South, South–West, 300–350 meters a.s.l., 20–25 kilometers from the Adriatic Sea.
Farming Methods:	Simple Guyot. – Sartarelli.ZERO method, where the grapes are harvested by hand. We do have our own vine nursery, with 32 clones of different vines selected over the years.
Fermentation Methods:	Fermentation in stainless steel tanks where the wine stays on the lees for about 4 months.
Winemaker:	
Elevage:	In stainless steel tanks for 6 months on the lees. Bottle ageing for 3 months.
Fining/Filtration:	We filter the wine. We use the “a cartucce” filtering method, or cartridge filtering.
Residual Sugars:	< 2 g/l
Acidity:	5.7 g/l
SO <sub>2</sub> :	80 mg/l

## All about this bottle

The success of this product is due to our grapes which are softly pressed with continuous temperature control during the fermentation process.

## Extra, Extra!

[www.sartarelli.it](http://www.sartarelli.it)  
[www.sartarelli.com](http://www.sartarelli.com)  
[www.inverdicchioveritas.com](http://www.inverdicchioveritas.com)



**EDWARD**