



Sartarelli Classico

Verdicchio dei Castelli di Jesi d.o.c.
Classico



The success of this product is due to our grapes which are softly pressed and to the continuous temperature control during the fermentation process. Its straw yellow color with greenish reflections emphasizes the quality of the grapes as well as the delicate techniques used during all the working phases. On the nose it expresses immediately the vineyard and the land with fruity and grassy notes. This is the typical expression of Verdicchio wine, easy to drink, with character in the alcohol content and youth in the acidity's freshness. Our yearly production of this wine is of about 200 000 bottles.

TECHNICAL CHARACTERISTICS

FIRST VINTAGE	1981
CULTIVAR	100% Verdicchio
SOIL	Medium-textured and also slightly calcareous
ALTITUDE	300-350 meters a.s.l.
EXPOSURE	East, South, South-West
INCLINATION	10-15%
HECTARES	31 (equal to 77.5 acres)
VINE TRAINING SYSTEM	Simple Guyot
PLANTING DENSITY	3 000 vines per hectare
AVERAGE GRAPE YIELD	12 tons per hectare
AVERAGE AGE OF VINES	15 years
HARVEST TIME	Second week of September
VINIFICATION	Stainless steel tanks

ANALYTICAL CHARACTERISTICS

VINTAGE	2023
ALCOHOL CONTENT BY VOLUME	13%
ELECTROMETRIC pH	3.35
TOTAL SULPHUROUS ANHYDRIDE	90-100 mg/l
TOTAL ACIDITY IN TARTARIC ACID	5.6 g/l
TOTAL DRY EXTRACT	20-22 g/l
RESIDUAL SUGARS	< 2 g/l
CLOSURE	Diam Cork

SENSORIAL CHARACTERISTICS

Of a straw yellow color with intense greenish reflections, it is considered a simple but not common wine, with white peach, elder, hawthorn aromas. A well-structured wine, fresh and sapid yet soft on the palate, with a good alcoholic structure and the characteristic slightly bitter almond aftertaste (typical of this varietal).

SARTARELLI CLASSICO IN A MENU

Some tips on how to combine Sartarelli Classico with food, but please never forget to follow your own tastes and preferences!

It is very versatile and excellent with seafood, hors d'oeuvres, moscioli di Portonovo spaghetti (spaghetti with typical mussels from Portonovo), risotto, mixed fried fish and vegetables. This wine expresses itself best when had with salami typical of our area, such as ciauscolo together with pizza al formaggio, and for picnics. It is also excellent with artichoke-or ham and cheese omelettes as well as with white meats and cheese fondue.

SERVING TEMPERATURE 10-12 °C

BOTTLE SIZE Sartarelli Classico is available in (copyrighted) Sartarelli bottles of 750 ml.



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Some of its most recent Awards

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|--------------------------|--|
| Sartarelli Classico 2002 | Silver Medal – International Wine Challenge 2003 |
| Sartarelli Classico 2008 | Corona 2010 – Vini Buoni d'Italia |
| Sartarelli Classico 2011 | 91 points – James Suckling 2013 |
| Sartarelli Classico 2011 | 88 points – The Wine Advocate 2013 |
| Sartarelli Classico 2011 | Top 12 Irish Times 2014 |
| Sartarelli Classico 2012 | 88 points – Tanzer's International Wine Cellar 2013 Sartarelli |
| Sartarelli Classico 2014 | 90 points – Antonio Galloni's Vinous 2015 – Ian D'Agata Sartarelli |
| Sartarelli Classico 2014 | 90 points – Wine & Spirits 2016 |
| Sartarelli Classico 2016 | 88 points – Antonio Galloni's Vinous 2018 – Ian D'Agata |
| Sartarelli Classico 2018 | 94 points – Decanter 2020 |
| Sartarelli Classico 2019 | 90 points – Antonio Galloni's Vinous 2020 – Eric Guido |
| Sartarelli Classico 2020 | 90 points – Antonio Galloni's Vinous 2021 – Eric Guido |
| Sartarelli Classico 2021 | Bronze Medal – International Wine Challenge 2022 |
| Sartarelli Classico 2021 | Gold WOW 2022 – Civiltà del Bere |
| Sartarelli Classico 2021 | 90 points – Antonio Galloni's Vinous 2022 – Eric Guido |
| Sartarelli Classico 2022 | 89 points – Antonio Galloni's Vinous 2024 – Eric Guido |

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