

AZ. AG. ZACCAGNINI



Vineyard location is one of the most important elements in making fine wine. The Zaccagnini vineyards are located in the Marche region of central eastern Italy. It is here, in the hills surrounding the ancient town of Staffolo, where unique climatic condition and soil composition create the perfect environment for growing the Verdicchio grape. The Zaccagnini family has taken the clonal selection to new levels. They have grafted all their vines from four original clones of Verdicchio present in their vineyards for decades. These clonal selections have matched to the land perfectly, giving Zaccagnini optimal grapes. Their clonal selection is unique since anyone planting new vineyards buy what is available at the nurseries and then have to wait 5-7 years to study if the selected clones will match their soil. At 450m above sea level, there are trade winds that flow between the hills from both the Adriatic Sea and the Apennine mountains. Underground sea rivers that originate from the Adriatic Sea have given the soil an unusually high concentration of salt, making Verdicchio truly unique to this beautiful land. High altitudes are important, as this means small berries and lower yields. Small berries equate to a higher skin/pulp ratio, hence a more concentrated flavor. Due to the salt concentration in the soil, the acid level does not drop when Verdicchio is harvested 10-12 days later than normal to further ripen the grapes. A very rare characteristic, as most acid level drops quickly with over-ripening. This gives the Verdicchio grape an advantage in producing wines with great structure, richness and finish. High sugar and acid levels give a wine the ability to further develop with age. Also, very little sulfites are needed to preserve the wine. In Italy, sulfites in wine cannot exceed 200 parts per million (ppm); the lowest maximum level in the world. Zaccagnini's wines contain approximately 60 ppm. Within 1 hour from the time of being selectively hand picked during harvest, the grapes arrive at the winery for crushing, guarantying optimal freshness. A pneumatic press gently squeezes the fruit at only 1.8 atmospheres of pressure. Most wineries use 6 atmospheres. The magical trip from grape to wine now begins.

SANGIOVESE

REGION: Marche

WINEMAKER: Mario Zaccagnini

VARIETAL: 100% Sangiovese

COLOR: Intense ruby red with purple reflections

BOUQUET: Slightly floral with traces of preserved plums and spicy overtones

TASTE: A good balance between freshness, slightly tannic, mellow and full-bodied finishing with a pleasant trace of cooked plum

FOOD PAIRING: Excellent with suckling pig, roast lamb and with tomato and meat sauce

SERVING TEMP: Room temperature: 68° F (20° C)

