



CIMARELLI

Staffolo



FRA' MORIALE



Verdicchio Dei Castelli di Jesi DOC

Classico Superiore

TASTING NOTES

Fra' Moriale, crafted in the prestigious Castelli di Jesi DOC Classico Superiore, is a standout Verdicchio that showcases the unique terroir of Staffolo. Produced by Cimarelli Winery, this wine reflects the meticulous care and sustainable practices of the Cru Coste Vineyard. Grown on south-west-facing slopes at 380-400 meters above sea level, the Verdicchio grapes thrive in clay-limestone soils, delivering a wine of depth and elegance. After hand-harvesting, the grapes are whole-cluster pressed, with fermentation at controlled temperatures. The wine is aged on fine lees for 9 months in steel and cement tanks, followed by 12 months in the bottle for optimal refinement.

Pale yellow with golden highlights, Fra' Moriale offers an enticing bouquet of citrus, white flowers, and hints of minerality. The palate reveals vibrant acidity, medium body, and flavors of ripe lemon, green apple, and a touch of peach, underscored by a mineral backbone and a subtle saline finish.

This versatile wine pairs beautifully with seafood, creamy pasta, light poultry, and soft cheeses, while its fresh acidity enhances herbaceous salads. Recognized with the "Vino Slow" designation, Fra' Moriale epitomizes authenticity, quality, and elegance.

TECHNICAL PROFILE

REGION: Le Marche, Italia

APPELLATION: Verdicchio Dei Castelli di Jesi

COMPOSITION: 100% Verdicchio

HARVEST TYPE: Hand-picked

HARVEST TIME: Early & Late September

AGING: 9 Months (Steel & Cement), 12 Months (Bottle)

ALCOHOL: 13 - 13.5%

US IMPORT: 90 Cases



MADE
IN
ITALY

RETAGGIO
IMPORTS