



CIMARELLI

Staffolo



SELEZIONE

Castelli di Jesi Verdicchio DOCG
Riserva Classico

TASTING NOTES

Selezione Cimarelli, the flagship Verdicchio Riserva from Cimarelli Winery, is a Tre Bicchieri award-winning wine that embodies the elegance and complexity of the Castelli di Jesi terroir. Handpicked Verdicchio grapes from the prestigious Cru Coste vineyard in Staffolo reflect meticulous craftsmanship and sustainable practices. The vineyard's calcareous, clay-rich soils at 380–400 meters above sea level, paired with its northeast exposure, create ideal growing conditions. Direct pressing, controlled fermentation, and aging for 9 months in steel and cement tanks, followed by 18 months in the bottle, elevate this wine to exceptional quality.

Pale golden with brilliant highlights, Selezione Cimarelli offers a bouquet of white flowers, citrus, and ripe stone fruits, with delicate minerality. On the palate, vibrant acidity balances rich flavors of lemon zest, peach, and almond. Its full-bodied structure leads to a long, refined finish of freshness and finesse.

Perfect with seafood risottos, roasted poultry, creamy pastas, or aged cheeses, this Verdicchio Riserva is a testament to Marche's winemaking artistry and heritage.

TECHNICAL PROFILE

REGION: Le Marche, Italia

APPELLATION: Castelli di Jesi Verdicchio

COMPOSITION: 100% Verdicchio

HARVEST TYPE: Hand-picked

HARVEST TIME: Early & Late September

AGING: 9 Months (Steel & Cement), 18 Months (Bottle)

ALCOHOL: 13 - 14%

US IMPORT: 60 Cases



MADE
IN
ITALY



RETAGGIO
IMPORTS