

LUCA CIMARELLI

STAFFOLO (Ancona) – Marche

The Luca Cimarelli estate is located in Staffolo, situated in the Ancona province of the Marche region, more specifically in the southern part of the DOC production zone of **Verdicchio dei Castelli di Jesi DOC Classico**. The word "Classico" is reserved for the smallest part of the zone, which has the longest tradition and best reputation.

The entire family works on the farm. They include the father, Medoro (born in 1940), *mamma* Jole and their daughter, Rita and son Luca Cimarelli (born in 1972).

The vineyards extend over 10 hectares (25 acres) and is divided into two parts. The first part is 2 hectares, located near the town of Staffolo, at an altitude between 1250 and 1300 feet above sea level. It's primary focus is the production of a portion of **Verdicchio**. The other part is 8 hectares and is situated in the **Coste** sub-zone, where the grapes for the **Verdicchio dei Castelli di Jesi "Classico"** and for the **"Fra Moriale"** selection are grown. At **Coste** [planted in 1992 with a density of 4464 vines per hectare - 2,80m x .80m], the Cimarelli family also cultivates Montepulciano grape for their two red wines. [They train the vines at Guyot.]

The Cimarellis are committed to achieving the highest standards in their vineyards, which calls for a rigorous selection during the harvest and careful vinification of the harvested grapes in order to fully bring out all of the characteristics of the native varieties they cultivate in this historic zone of central Italy.

The recovery of old Verdicchio bio-types and their planting in particularly favourable vineyard sites has further amplified the distinctive character of the wines.



VERDICCHIO DEI CASTELLI DI JESI CLASSICO D.O.C.

A portion of the grapes are grown in the renowned **San Francesco** district of the Verdicchio dei Castelli di Jesi Classico DOC zone in **Staffolo**. Here the specific vineyard position and altitude give a fundamental contribution to the finesse and aromatic expressiveness of the wine.

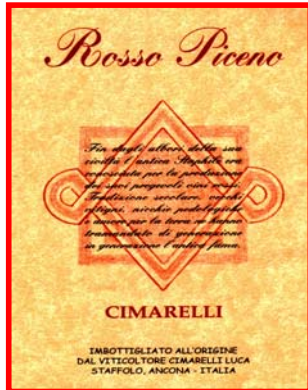
Only the best and ripest grapes are picked and immediately placed into special baskets in order to avoid any damage to the skins. They are then brought to the cellars and crushed softly with a pneumatic press in order to obtain a must of superior quality. The fermentation takes place in temperature-controlled stainless steel tanks and, after a brief period of further aging in stainless steel, is bottled. It undergoes a further period of bottle aging before release. Pleasurably fresh when young, the wine becomes more complex and balanced with greater age and improves notably with cellaring. Serve at a temperature of 54-56° Fahrenheit (12-13° centigrade) in ample, high quality crystalware to bring out all of the aromatic and flavor complexity of this Verdicchio. **Production: 40,000 bottles**



"FRA MORIALE" VERDICCHIO DEI CASTELLI DI JESI CLASSICO D.O.C.

In 1345, a Provençal sailing ship sunk at the mouth of the Tiber river. Among the survivors of this shipwreck was a certain knight named Fra Moriale. He became a mercenary captain and carried out violent raids in the Marches, as historian Matteo Villani recounts in the third book of his *Chronicles*: "in the month of March of 1354 the castle of Staffolo, full of good wine, was taken". And so the deeds of this soldier of fortune demonstrated the existence of the wine of Staffolo.

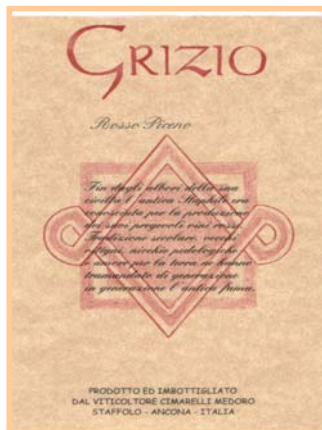
This Verdicchio is produced with an attentive choice of the grapes of particularly well exposed vineyards in San Francesco and in Coste long considered a sure source of top Verdicchio. The grapes are given a soft pressing in a pneumatic press immediately after they are picked. Fermentation takes place in stainless steel tanks. **It is aged on its lees for six months in stainless steel tanks** in order to give an even greater complexity to a wine already at a notable level due to its high quality grapes and to careful picking during the harvest. The wine ages for several months after bottling and is then released. Serve at a temperature of 54-58° Fahrenheit (12-14° centigrade) in ample, high quality crystal ware to better appreciate all of the subtlety and complexity of the wine, - **Production: 10,000 bottles.**



ROSSO PICENO D.O.C.

This wine is made with Montepulciano grapes grown in a vineyard with calcareous soil and with southern exposure at an elevation of 1150 ft. above sea level. The property of the Cimarelli family is included, as far as the red wines, in the **ROSSO PICENO wine zone.** [See map]. The fermentation on the skins lasts about 10-15 days and it is followed by a maceration at “closed vat” of 5-6 days and applying continuous pumping over. After the malolactic fermentation, the wine ages for about 6 months in used 60 gallon barriques.

Serve at a temperature of 64° Fahrenheit (18°C) in good sized, crystal wine glasses. **Production: 15,000 bottles**



GRIZIO Rosso Piceno D.O.C.

Selected grapes, harvested slightly over ripened, of 100% Montepulciano variety, native grape grown particularly in Abruzzi and Marche, cultivated in a vineyard at 1150 above sea with a superior southern exposure, are the basis of this red wine. The fermentation on the skins lasts for approximately ten days and is followed by the malolactic fermentation and by 24 months of aging in 60 gallon barriques. A period of bottle aging precedes the commercial release of the small quantities of wine produced. Serve at a temperature of 64° Fahrenheit (18° centigrade) in good sized, high quality crystal wine glasses.. **Production: 6-7,000 bottles**

EXTRA-VIRGIN OLIVE OIL

This olive oil is produced from an early, and entirely manual, harvest of Leccino and Maurino olives, plus a small percentage of other local varieties. The harvest begins in early November, just after the color of the olives begin to change from green to black, and the olives are then stored, for a very brief period, in dry and well ventilated storage spaces and pressed no later than 36 hours after picking. The olives are cold-pressed in order to maintain and preserve all the freshness of their aromas and flavours and all of the personality which the individual varieties, the micro-climate, and the soil can express.

The oil is soft in flavour, with pleasurable green sensations when young, and is very well suited to delicate and medium-flavored dishes.

Its acidity is very low indeed: from .1 to .3 percent.