



# MARCHE BIANCO

INDICAZIONE GEOGRAFICA TIPICA - 2024

*Imagine the hallmark clarity of Collestefano's style, combined with the fresh, linear character of whites from cooler climates - and the carefree, flavorful soul of an easy-drinking wine. This Marche Bianco from Collestefano fills a gap: straw-yellow with hints of green and gold, it opens with aromas of crusty bread, almond skin, pear, and cardamom. On the palate, it's almost creamy and yeasty, yet retains the trademark freshness of all Collestefano wines. Flavors recall unripe pineapple and bread, leading to a clean, powerful, and pleasantly bitter finish. Tasty and exceptionally sincere, this wine stays true to the estate's flawlessly executed style. Once opened, you won't want to stop drinking it - you've been warned!*

*Organic production since 1995*

Vineyards: 20 hectares of Verdicchio di Matelica  
in Collestefano and Rocca Franca (420 m a.s.l.)

Variety: 100% Verdicchio di Matelica,  
from Matelica clones chosen by massal selections.

Soil: a mixture of sand, loam, and clay, rich in limestone,  
north-east exposure.

Vine training: double overturned traditional/guyot mono  
and bilateral.

Harvest: manual in small crates.

Vinification: pressed must, pressing,  
slow fermentation at low temperature,  
maturation in steel (4 months "sur lie"), bottle ageing.

Alcohol: 13% vol

Acidity: 5,5 g/l (no malolactic fermentation)

Volatile Acidity: 0,2 g/l

PH: 3,30

Dry extract: 20 g/l

Sugars: 0,5 g/l

Production: 22.000 bottles 100 cl

Collestefano Azienda Agricola  
Castelraimondo - Mc - Marche - Italia  
[www.collestefano.it](http://www.collestefano.it)

