

COLLESTEFANO

VERDICCHIO DI MATELICA

DENOMINAZIONE DI ORIGINE CONTROLLATA - 2024

The 2024 vintage of Verdicchio di Matelica Collestefano captures the essence of the Collestefano terroir in a vegetal and spicy key, recalling the character of the 2020 and 2018 vintages.

Pale straw-yellow, luminous as always, it offers a very delicate bouquet that will fully unfold with time, featuring hints of fern, anise blossoms, and cardamom over a background of citron.

On the palate, it shows slightly more body than usual, while maintaining the hallmark energy and vibrancy. The finish is fresh and impressively long, alternating notes of citron, cardamom, and a touch of green pepper, evoking the finest Grüner Veltliners of the Wachau.

With bottle aging, it will develop mineral undertones of hydrocarbon (diesel), candied ginger, and chestnut honey, without ever losing the trademark vitality that has made it a cult wine of the denomination.

Outstanding with seafood cuisine and absolutely brilliant with raw dishes.

It should peak by 2027 and continue to express its best qualities through at least 2035–2038.

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

Alcohol: 13,5% vol

Acidity: 6,5 g/l (no malolactic fermentation)

Volatile Acidity: 0,2 g/l

PH: 3,20

Dry extract: 21 g/l

Sugars: 0,5 g/l

Production: 130.000 bottles 75 cl

Collestefano Azienda Agricola
Castelraimondo - Mc - Marche - Italia
www.collestefano.it

