



# MARCHE BIANCO

INDICAZIONE GEOGRAFICA TIPICA - 2025

*Imagine the trademark clarity of the Collestefano style combined with the fresh, vertical character typical of whites from cool climates, enhanced by the playful and delicious spirit of wines meant to be enjoyed at any time. In its 2025 version, this Collestefano Marche Bianco confirms itself as the wine that was missing: straw yellow between green and gold in colour, with aromas of bread, golden apple, pear and cardamom. On the palate it is almost creamy and yeasty, yet it retains the remarkable freshness that characterizes all Collestefano wines. The flavour is just slightly off-dry, recalling unripe pineapple and capers, with a direct, powerful finish and a pleasantly almond-like aftertaste. Savory and exceptionally honest, this wine preserves the impeccably executed style of the estate. Once opened, you won't be able 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: 12,5% vol

Acidity: 7,2 g/l (no malolactic fermentation)

Volatile Acidity: 0,2 g/l

PH: 3,11

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)



Nutrition Declaration

