

# COLLESTEFANO

## VERDICCHIO DI MATELICA

DENOMINAZIONE DI ORIGINE CONTROLLATA - 2025

*The 2025 version of Collestefano Verdicchio di Matelica expresses the character of the Collestefano terroir in a vegetal and above all citrus-driven style, recalling the personality of the most energetic vintages, such as the legendary and unforgettable 2013 and 2006.*

*Light straw yellow and full of brightness, as always. The aromas are very refined and will unfold over time, revealing notes of lemon peel, anise flowers and cardamom over a background of golden apple.*

*The palate is light yet full of energy, with the dynamism and drinkability of the estate's finest vintages.*

*The finish is fresh, pleasantly tangy and very long, alternating notes of lemon peel, peach and cardamom.*

*If the 2024 version recalled the great Grüner Veltliner wines of the Wachau, here we are in Germany, with its exceptional Rieslings.*

*With bottle aging it will develop mineral notes of hydrocarbons (petrol), candied lemon and, after many years, chestnut honey, without ever losing the famous dynamism that has made it the cult wine of the entire denomination.*

*Outstanding with seafood cuisine and spectacular with raw dishes.*

*A wine that will need a few years to reach its peak, likely not before 2030, and that will probably express its best character at least until 2035–2040.*

*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: 12,9% vol

Acidity: 7,3 g/l (no malolactic fermentation)

Volatile Acidity: 0,2 g/l

PH: 3,06

Dry extract: 21 g/l

Sugars: 0,4 g/l

Production: 130.000 bottles 75 cl

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



Nutrition Declaration

