



KERMIT LYNCH WINE MERCHANT

LA MARCA DI SAN MICHELE

Country: Italy

Region: Marche

Appellation(s): Castelli di Jesi Verdicchio
DOC Classico Superiore, Castelli di Jesi
Verdicchio DOCG Riserva, Marche IGP

Producer: Alessandro and Beatrice Bonci,
Daniela Quaresima

Founded: 2007

Annual Production: 2,000 cases

Farming: Organic (certified since 2012)

Website: <http://www.lamarcadisanmichele.com>



The La Marca di San Michele estate in Cupramontana is run by siblings Alessandro and Beatrice Bonci, with Daniela Quaresima. They are light years ahead of most of their neighbors in growing their six hectares of Verdicchio vines entirely organically, vinifying with minimal SO₂, aging some cuvées in large *botte*, and bottling unfiltered. Cupramontana is the historical birthplace of Verdicchio production in Le Marche—the region’s first vineyards were registered in the land office here in 1471. Camaldolite monks began viticulture here many centuries earlier in 1186, in the area of San Michele, a rural *frazione* bordering Cupramontana. La Marca refers to a “border district.” All of these rural territories were united to form the region of “Le Marche,” the only Italian region that takes the plural.

This estate represents a real diamond in the rough in this immense and beautiful region of largely untapped potential. In the family’s capable hands, the Verdicchio grape shows its potential to make one of the most exciting white of Italy. La Marca produces two main white wines, a DOC Verdicchio di Castelli di Jesi Classico Superiore called “Capovolto” that is tank-aged and a DOCG Verdicchio di Castelli di Jesi Riserva called “Passolento” that is *botte*-aged with full malolactic fermentation. Their vineyards are planted on a 12 million year old former limestone seabed, on slopes climbing the foothills of the Apennine mountains facing east towards the Adriatic sea. The dynamic young leadership of La Marca is producing wines from this bountiful land of green rolling hills that will inspire your senses and transport you to this breathtaking land.



LA MARCA DI SAN MICHELE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Castelli di Jesi Verdicchio DOC Classico Superiore “Capovolto”	Verdicchio	Planted in 2005	Limestone, clay	2.8 ha
Castelli di Jesi Verdicchio DOCG Riserva “Passolento”	Verdicchio	Planted in 2001	Limestone, clay	2 ha
Marche IGP “Bastian Contrario” Rosso	Montepulciano	Planted in 2011	Limestone, clay	n/a
Metodo Classico	Verdicchio	Planted in 2005	Limestone, clay	2.8 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Sorting of grapes in the vineyard after 2 or 3 passes
- Hand-harvested

Castelli di Jesi Verdicchio DOC Classico Superiore “Capovolto”

- Fermentation in stainless steel that lasts approximately 20 days
- Aged for 7 months in stainless steel tank
- Aged 4 months in bottle

Castelli di Jesi Verdicchio DOCG Riserva “Passolento”

- Fermentation takes place in used 10 hl Slavonian oak *botti* and lasts for about 20 days
- Ages in 10 hl Slavonian oak *botti* for 8 months
- Aged 9 months in bottle

Marche IGP Rosso “Bastian Contrario”

- Ferments and macerates for 48 hours in stainless steel
- Spends 12 months in *cuve*, and 12 months in bottle before release



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LA MARCA DI SAN MICHELE (continued)

Metodo Classico

- The name of the wine changes each year. The first year was called NumerOzero (Number Zero), the second was NumerOuno (Number One), the third was NumerOdue (Number Two, 2016 vintage), and so on.
- Sourced from the same vines as the Capovolto
- Zero dosage
- Aged on fine lees since the June after harvest
- Made in *Col Fondo* style—second fermentation occurs in bottle and wine is not disgorged