

## Fattoria Nanni

Marche - Italy

Who: Roberto Cantori  
Where: Papiro, Macerata • Marche - Italy  
Founded: 2016  
Land: 6 hectares, 450 meters above sea level  
Grapes: Verdicchio  
Appellation: Verdicchio dei Castelli di Jesi doc  
Viticulture: Organic  
Annual Production: Aprox 5,000 bottles

The story: The vineyard is in Arsicci (Apiro, Macerata), smack in the heart of the Marche region and not so far up the hill from where Roberto grew up and calls' home.' Apiro is in the rolling foothills of the Apennine. Ancient hills that have fought over kings and religious domination, lands of nobles worked by peasants. The vineyards are in a perfect micro-climate much higher than most Verdicchio Dei Castelli di Jesi DOC vineyards. Across the valley is Monte San Vicino, a beacon in these hills. The land belonged to a notorious rebel who found this gem of land, planted Verdicchio, and cared for it organically back in the 1960s. People were in disbelief, thinking his location would be far from anything real. He was a man before his time; when others went left, he went right, when others planted to the east, he planted north - with the total understanding and respect of the microclimate. Roberto grew up hearing the stories. When the moon aligned, he bought the land, and in honor, he continues to grow only Verdicchio, only in tune with the nature that assists him. Production is at 4,000 bottles (2018) though he was room to grow.

The wine: The vineyards of Origini are above the village of Arsicci, near Apiro, Macerata, in one of the highest and quite arguably the best areas for producing Verdicchio. The fruits are exquisite; in the bottle is an enchanting play between the harsh soil and the grape's freshness. The nose is alluring fruit and floral bouquet, with impressions of wisteria, citrus, and bitter almond. In the mouth, it exposes an energetic friskiness of texture, with salty seashells and a long hallway of a finish.

Designation: Verdicchio Castelli di Jesi DOC  
Grape Types: Verdicchio 100%  
Alcohol content: 12.5%  
Vineyards: +50-year-old  
Altitude: 450 meters above sea level  
Soil: Calcareous  
Vinification: Alcoholic fermentation in steel  
Aging: Some months in steel

