

PORTOVINO

FUSO 'LE SALSE' Verdicchio Le Marche [Certified Organic]

FUSO is a PortoVino project in the spirit of what people from Europe still do today: once a year, they visit their favorite local producer to fill up large glass demijohns that they later siphon off into smaller bottles at home.

Every year we source from our favorite organic farmers to siphon off and bottle only the most delicious and characterful wines from classic growing areas.



A few more details about all our FUSO wines:

- Terroir wines where grape varieties and unique soils are the stars.
- Made by farmers (not tank-farms).
- Certified Organic (or practicing organic wineries in conversion).
- Native yeasts fermentations, and, unfiltered or lightly filtered. • Low sulphur (70 mg/l or less of added SO₂).
- Delicious and drinkable with alcohol levels between 12% – 13.5%.

Verdicchio is one of Italy's great white grape varieties; Marina Morici (from La Staffa winery) is our local producer in Le Marche region. **Brisk and refreshing; orange rind, green apple, savoury.** The **citric backbone** and length can be attributed to the **high elevation of the vineyards** at 400-500 meters; the savoury notes and tension come from the limestone and clay soils, with a high mix of **calcium carbonate**.

REGION: Marche **AREA:** Around town of Staffolo (winery is La Staffa)

DOC: Verdicchio dei Castelli di Jesi Doc classico **FARMING:** Certified organic by CCPB

VINEYARD: 4 ha in different plots **ALTITUDE:** 420 mt / 1400 ft

SOILS: 80% clay and limestone, 20% sandy with a high presence of calcium carbonate

VARIETIES: 100% Verdicchio di Jesi **VINE AGE:** 20- 40 years **VINE TRAINING:** guyot

YEASTS: Native **FERMENTATION & ÉLEVAGE:** whole cluster pressing,

pie'de cuvee fermentation, then fermentation and elevage; 4 months *sûr lees* with weekly

bâtonnages **ALCOHOL:** 12 % vol **ANNUAL PRODUCTION:** 2,000 - 4,000 cases