

# FATTORIA NANNÌ



## ARSICCI

DOC Verdicchio dei Castelli di Jesi  
Classico Superiore Biologico

### Designation:

DOC Verdicchio dei Castelli di Jesi Classico Superiore  
Biologico

Vine: Verdicchio 90% Trebbiano 10%

Farming system: double flipped

Alcohol content: 12 - 12,5 % Vol

Altitude: 450 m/slm

Harvesting time: First and third decade of September

Resa/ha: 70 qt

Output/ha: 50 years

Winemaking: Harvest in Bins, bunch whole, chilled one night in cold storage before pressing without destemming and in the absence of oxygen. Maturation with fine lees for approx. 3 months after fermentation. At least three racking of the mass before bottling in order to streamline the wine as much as possible so as to get to the essence of our terroir. Bottling and marketing no earlier than three months.

First year: 2018

Bottles produced: 26000

*Arsicci* holds the same name as the district where Fattoria Nanni is located: it is our introduction to this territory.

Its essence comes from Verdicchio and a dash of Trebbiano, directly from the highest vineyard on our farm. The harvest, usually in September, gives us ripe grapes that still retain slight hints of sage: the same taste we will find in a glass of *Arsicci* the following year.

The synergy of limestone soils rich in calcium carbonate with verdicchio grapes gives us a salty, thirst-quenching sip. The place of origin is perfectly reflected in the aromatics that leave sensations of wet sandstone, basil, pear and pink apple from the Sibillini mountains, with a finish reminiscent of fresh, slightly crunchy almond.

*Arsicci* is straw-colored with light green highlights, allowing the terroir to express itself with its living matter made of layers of clay and limestone interspersed with white veins of calcium, strolling, among wild plums and mulberry fruits and, near the vines, patches of spearmint and pimpinella to complex your taste perceptions. Opening the bottle you will find yourself in Apiro, facing Monte San Vicino, caressed by the gentle breeze that descends from it and refreshes our lands.

Fattoria Nanni

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[www.fattoriananni.it](http://www.fattoriananni.it)