



Marche | Italy



CARSON & CARNEVALE

DELIVERING BETTER

---

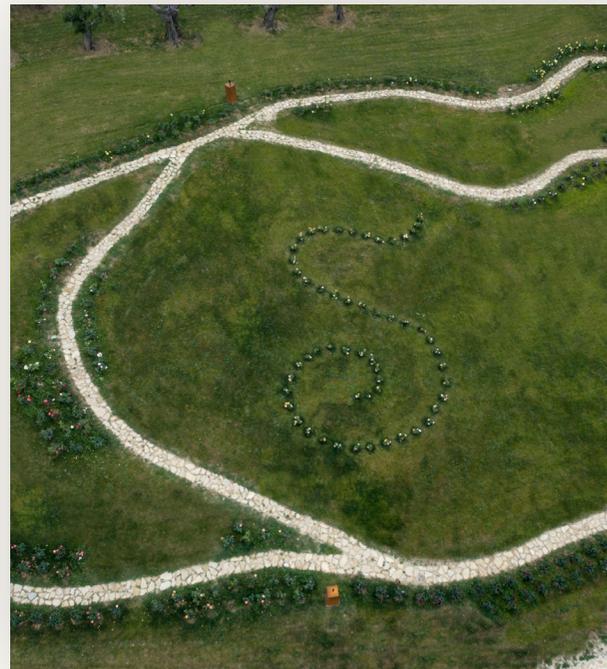
Imported by Carson & Carnevale Wines

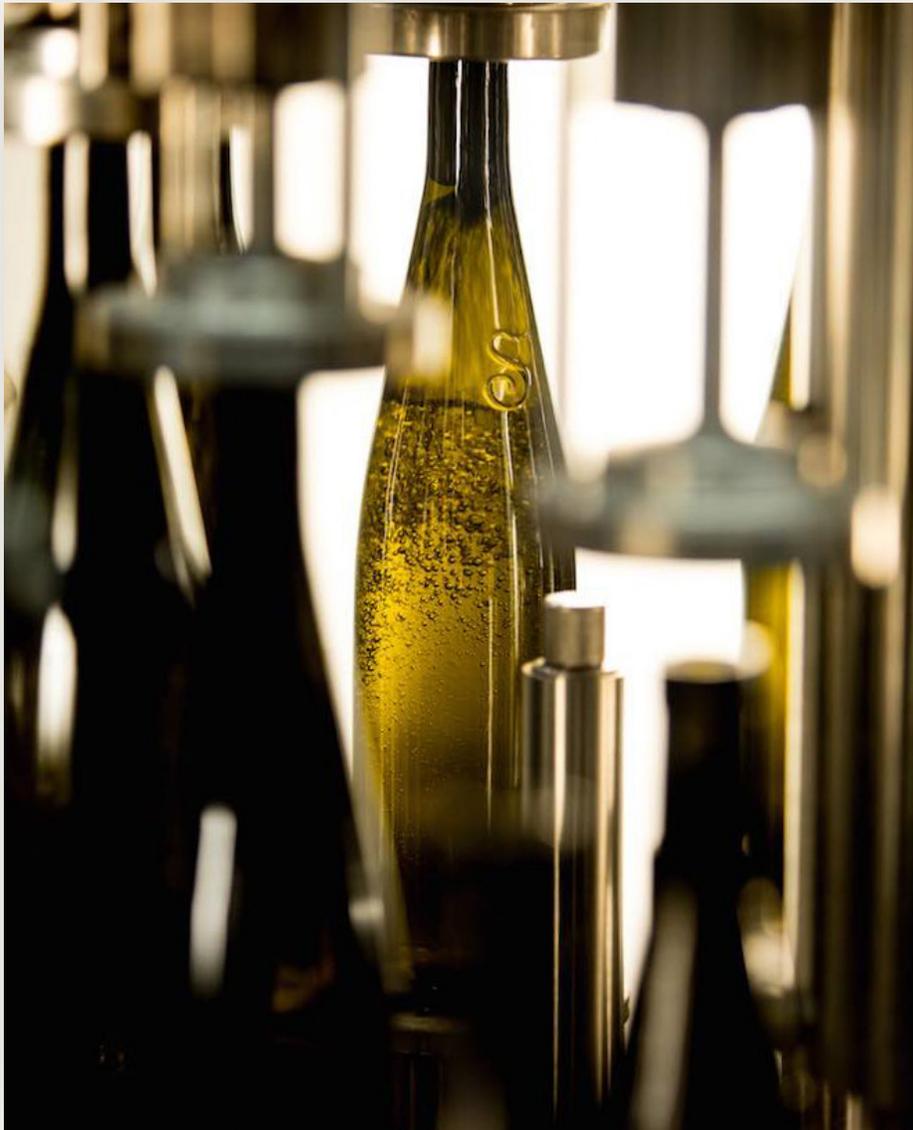
---

## INTRODUCTION

---

A fully family-run operation, Sartarelli is one of the few Italian wineries which focuses exclusively on a single varietal production, in this case Verdicchio. When the winery was started by Feruccio Sartarelli, Verdicchio was considered a mass-produced table wine, and they were responsible for putting Verdicchio on the world stage in 1999, when their late-harvest Balciana 1997 was awarded both the White Wine Trophy and Italian White Wine Trophy at the International Wine Challenge. In 2020 the same wine once again earned Sartarelli the trophy for the best Italian White Wine at the IWC.





---

## HISTORY & PHILOSOPHY

---

Ferruccio Sartarelli, a popular baker first and then an entrepreneur, made the bold decision in 1972 to invest in his biggest passion – to produce a high quality Verdicchio wine. Ferruccio's daughter Donatella decided to follow in his footsteps, leading Sartarelli with her husband Patrizio, their daughter Caterina, and their son Tommasco, who remains Sartarelli's winemaker today.

The family and whole company place enormous importance on their passion for wine, are collectively dedicated to producing a quality product that is close to their heart, and each and every member of the team has an important role to play.

They strongly believe that a wine of excellence is obtained by respecting the grapes and vineyard, and respect and care are two core values on which Sartarelli's philosophy is based. They have always run the vineyards in total respect of the environment, and in 2013 embarked on a new project, SartarelliZERO, cementing their commitment to guaranteeing zero residual chemicals both on their vines and in their winery.



---

## VINEYARDS & ESTATE

---

Sartarelli is one of the few Italian wineries which focuses exclusively on a single varietal production, in this case Verdicchio. Their winery and offices are built around their century-old country house at 350 meters above sea level. The Sartarelli company, with its extension of 55 hectares of vineyards and 6 hectares of olive groves with 2300 trees, is situated in Poggio San Marcello, a small precious gem surrounded by the beautiful rolling hills of the Marche region. The Estate is on the left of the Esino River, the traditional area where the wine Verdicchio dei Castelli di Jesi Classico DOC is produced. Here are found some of the most historically important Verdicchio producing districts, such as Coste del Molino, Tralivio and Balciana. It is there where their oldest vineyards gently line the distinctive hill slopes of the area. Considering the steep slopes typical of the hills where Sartarelli's wines are produced, natural grassing is maintained in all vineyards to avoid erosion and increase organic materials.





---

## WINEMAKING & WINEMAKER

---

Sartarelli's winemaker is Tommasco Sartarelli, grandson of Ferruccio, and he oversees the entire winemaking process. This begins with grapes being hand-harvested and transported to the winery in small 15kg baskets, with Harvest for the Classico cuvée beginning in early-September, with the late harvest wine Balciana not beginning until mid-November.

Sartarelli describes the vinification of their grapes in one word – simplicity – meaning simply care, being scrupulous with timing and techniques. Grapes are gently pressed then the must is transferred into stainless steel tanks, and separated from the lees. Fermentation takes place over 15-20 days at constant temperatures of 18-20°C, to enhance primary aromas. Bottling begins at different times depending on the wine produced: Sartarelli Classico is bottled in the period from March to June, Tralivio in May and June and then the other wines until the new harvest starts. After bottling the wine is properly stored in their air conditioned warehouses at a temperature of 16°C.

# RANGE

---



Sartarelli Classico

---



Sartarelli Tralivio

---



Sartarelli Balciana

---



CARSON & CARNEVALE

---

DELIVERING BETTER

*Address:*

C&C Wines,  
109 Blundell Street,  
London  
N7 9BN

*Phone:*

0203 261 0929

*Web:*

[www.carsoncarnevalewines.com](http://www.carsoncarnevalewines.com)

*General Enquiries:*

[help@carsoncarnevalewines.com](mailto:help@carsoncarnevalewines.com)

*Orders:*

[orders@carsoncarnevalewines.com](mailto:orders@carsoncarnevalewines.com)