



Balciana

Castelli di Jesi Verdicchio Riserva
d.o.c.g. Classico

Our own vineyard in Contrada Balciana is the origin of this wine. It is characterized by a small yield per vinestock and differently timed hand-picking. The time of the harvest can change depending on the course of the year and usually takes place from the beginning of November till the middle of the same month. During the grape picking time, extreme care is necessary (small crates) so as not to split the grapes which have reached the correct level of ripeness. This completes the first stage after which the normal techniques (with the exclusive use of stainless steel tanks) are adopted in the winery taking the same care so as not to ruin the preceding work. The complexity of all these processes means that the yearly production is restricted to about 15 000 bottles. In particularly disadvantageous years, for example as in 1996, 2002 and 2005, this wine is not produced at all. After bottling, the wine continues to develop and refine achieving a taste of incomparable finesse.

TECHNICAL CHARACTERISTICS

FIRST VINTAGE AND NAME MEANING	1994. It is called after the name of the area in Poggio San Marcello where this single vineyard is located, the etymology of which is "Valsana" meaning the healthy valley.
CULTIVAR	100% Verdicchio
SOIL	Medium-textured and also slightly calcareous
ALTITUDE	300-350 meters a.s.l.
EXPOSURE	North-East
INCLINATION	12-15%
HECTARES	9 (equal to 22.5 acres)
VINE TRAINING SYSTEM	Simple Guyot
PLANTING DENSITY	2 500 vines per hectare
AVERAGE GRAPE YIELD	9 tons per hectare, of which 3 tons are used for the production of Balciana
AVERAGE AGE OF VINES	30 years
HARVESTING TIME	Late harvest: Mid-November
VINIFICATION	Stainless steel tanks

ANALYTICAL CHARACTERISTICS

VINTAGE	2022
ALCOHOL CONTENT BY VOLUME	15.5%
ELECTROMETRIC pH	3.35
TOTAL SULPHUROUS ANHYDRIDE	90-100 mg/l
TOTAL ACIDITY IN TARTARIC ACID	5.7 g/l
TOTAL DRY EXTRACT	28 g/l
RESIDUAL SUGARS	<4 g/l
CLOSURE	Diam Cork for a long aging

SENSORIAL CHARACTERISTICS

You fall in love with this wine by just looking at it: of a brilliant color, it is dressed in shining gold. Nice intensity with an interesting nose of ripe and tropical fruits, sweet notes of honey, linden, spicy and citrus fruit notes, licorice root and almonds. It is a very well-balanced wine in the mouth, a full-bodied wine with high alcohol content but at the same time still fresh and strongly sapid. Even a more unique wine because of its strongly persistent smell and taste with an iodate finish. It is a simply fascinating and persuasively charming wine.

BALCIANA IN A MENU

Some tips on how to combine Balciana with food, but please never forget to follow your own tastes and preferences!

It is an amazing match with stock fish-dried cod "all'anconetana" (typical local dish) or baked salt-cured cod and also very good with smoked fish and beccafico sardines. It combines very well with foie gras or paté de foie gras, roast goose, roast duck, stuffed turkey and it is perfect with cheeses, especially mature ones. Definitely a wine for conversing while admiring the sunset and for relaxing.

SERVING TEMPERATURE	10-12°C
BOTTLE SIZE	Balciana is available in (copyrighted) Sartarelli bottles of 750 ml and in borgognotta magnum bottles of 1.5 liter. The magnum bottle is packed in an elegant gift box.



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In Verdicchio Veritas



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Some of its most recent Awards

Balciana 1997	White Wine Trophy – International Wine Challenge 1999
Balciana 1997	Italian White Wine Trophy – International Wine Challenge 1999
Balciana 1997	Gold Medal – International Wine Challenge 1999
Balciana 2010	Sole – Veronelli 2013
Balciana 2011	The 20 Best Italian White Wines – Decanter 2015
Balciana 2011	93 points – Wine & Spirits The 100 Best Wines of 2015
Balciana 2012	91 points – Antonio Galloni's Vinous 2015 – Ian D'Agata
Balciana 2013	93 points – Wine & Spirits 2016
Balciana 2014	5 Grappoli – Bibenda 2017
Balciana 2015	Super Tre Stelle – Veronelli 2018
Balciana 2015	90 points – Wine Spectator 2018
Balciana 2016	Corona 2019 – Vini Buoni d'Italia
Balciana 2017	Gold Medal & 96 points – International Wine Challenge (IWC) 2020
Balciana 2017	Italian White Wine Trophy & One of the World's 30 Best Wines – IWC 2020
Balciana 2017	Gold Medal & Best of Show Marche – Mundus Vini 2020
Balciana 2017	92 points – Antonio Galloni's Vinous 2020 – Eric Guido
Balciana 2017	97 points – Decanter 2020
Balciana 2017	Wine of the Year & One of the World's 35 Best Whites – Decanter 2020
Balciana 2017	Corona 2020 – Vini Buoni d'Italia
Balciana 2017	4 Viti A.I.S. 2020 & Eccellenza Marche
Balciana 2018	5 Grappoli – Bibenda 2021
Balciana 2018	Tre Stelle Oro – Veronelli 2021
Balciana 2018	Silver Medal – IWC 2021
Balciana 2019	Corona 2022 – Vini Buoni d'Italia
Balciana 2019	Silver Medal & 94 points – DWWA 2022
Balciana 2019	Oro WOW 2022 – Civiltà del Bere
Balciana 2019	93 points – Antonio Galloni's Vinous 2022 – Eric Guido
Balciana 2020	94 points – Antonio Galloni's Vinous 2022 – Eric Guido
Balciana 2020	Tre Stelle Oro – Veronelli 2023
Balciana 2020	4 Viti A.I.S. 2023 & Eccellenza Marche
Balciana 2020	5 Grappoli – Bibenda 2023
Balciana 2011	94 points – TerroirSense Wine Review Cina 2023 – Ian D'Agata
Balciana 2020	93+ points – TerroirSense Wine Review Cina 2023 – Ian D'Agata
Balciana 2021	Tre Stelle Oro – Veronelli 2024
Balciana 2021	4 Viti A.I.S. 2024 & Eccellenza Marche
Balciana 2021	& Gemma, 100 Best of Italy, 97 points
Balciana 2021	5 Grappoli – Bibenda 2024
Balciana 2020	93 points – Antonio Galloni's Vinous 2024 – EG
Balciana 2021	94+ points – Antonio Galloni's Vinous 2024 – EG
Balciana 2021	Silver Medal & 90 points – DWWA 2024
Balciana 2020	Top 100 Wines – Antonio Galloni's Vinous 2024
Balciana 2020	93 points – Antonio Galloni's Vinous 2024 – EG
Balciana 2022	Tre Stelle Oro & 95 points – Veronelli 2025
Balciana 2022	4 Viti A.I.S. 2025 & Eccellenza Marche 2025
Balciana 2022	Gemma, 100 Best of Italy – A.I.S. 2025
Balciana 2022	5 Grappoli – Bibenda 2025

