

Milletta

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

The Milletta wine comes from the vineyard where, in the late nineties, we carried out the first selection of our best vines. This vineyard is located in an area with a strong symbolic and historical value for the Sartarelli family because this is the place where Milletta was born and grew up. Milletta was the family nickname for Matilde, wife of Ferruccio Sartarelli, who was the founder of the Sartarelli winery.

This wine is the result of a strict selection of the best grape-bunches, which are subjected to cryomaceration for at least 24 hours, and represents the winery's hard work and experience. It has a long refining period of at least 10-12 months in stainless steel tanks and of at least 8-10 months in bottle.

This wine has an excellent aging potential and a high longevity. Its production is limited to around 5.000 bottles a year.

TECHNICAL CHARACTERISTICS

FIRST VINTAGE AND NAME MEANING	2020. From the nickname for Matilde, wife of Ferruccio Sartarelli, who was the founder of the Sartarelli winery.
CULTIVAR	100% Verdicchio
SOIL	Medium-textured and also slightly calcareous
ALTITUDE	210 meters a.s.l.
EXPOSURE	East, South-East
INCLINATION	10-15%
HECTARES	3 (equal to 7.5 acres)
VINE TRAINING SYSTEM	Simple Guyot and double inverted
PLANTING DENSITY	3,000 vines per hectare
AVERAGE GRAPE YIELD	9 tons per hectare
AVERAGE AGE OF VINES	18 years
HARVESTING TIME	Fourth week of September
VINIFICATION	Stainless steel tanks

ANALYTICAL CHARACTERISTICS

VINTAGE	2020
ALCOHOL CONTENT BY VOLUME	14%
ELECTROMETRIC pH	3.3-3.4
TOTAL SULPHUROUS ANHYDRIDE	80-90 mg/l
TOTAL ACIDITY IN TARTARIC ACID	5.7 g/l
TOTAL DRY EXTRACT	20-22 g/l
RESIDUAL SUGARS	<2 g/l
CLOSURE	Diam Cork for a long refinement

SENSORIAL CHARACTERISTICS

Lively and intense straw yellow color. It has great expressiveness with flint notes, hints of hawthorn, almonds, rose and apricot, but it presents also creamy and toasted notes. On the palate, it is intense, enveloping and very balanced, covering the alcoholic note. Its finish remains delicate but with a distinctive, lingering after-taste and scent of bitter almond which is a characteristic of this varietal.

MILLETTA IN A MENU

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

This wine is a perfect match for smoked salmon. It works well with grilled red meats, grilled fish, perhaps served with light mushrooms, and can be enjoyed with spicy dishes, too. It is an elegant accompaniment for medium-mature cheeses and important cheeses such as the typical Fossa cheese.

SERVING TEMPERATURE	10-12°C
BOTTLE SIZE	Milletta 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

Milletta 2020 93 points – Antonio Galloni's Vinous 2022 – Eric Guido

Milletta 2020 Corona 2023 – Vini Buoni d'Italia

Milletta 2020 Commended Medal – International Wine Challenge 2023

Milletta 2020 Bronze Medal – Decanter World Wine Awards 2023

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