



Sartarelli Passito

Verdicchio dei Castelli di Jesi d.o.c.

Passito

Sartarelli Passito is produced solely from Verdicchio grapes picked mid-October in the vineyard located in the Balciana area. These grape bunches are then put in special small crates in a properly ventilated room where they are left to shrivel for about six weeks. At the end of the drying process and after removing the ruined grapes from the bunches, the vinification process starts in December. Fermentation lasts from 35 to 40 days and the refining process which follows is always carried out in stainless steel tanks like for all other Sartarelli wines. Our yearly production of this wine is of about 6 000 bottles.

TECHNICAL CHARACTERISTICS

FIRST VINTAGE	2006
CULTIVAR	100% Verdicchio
SOIL	Medium-textured and also slightly calcareous
ALTITUDE	300-350 meters a.s.l.
EXPOSURE	North-East
INCLINATION	12-15%
HECTARES	6.5 (equal to 16.2 acres)
VINE TRAINING SYSTEM	Simple Guyot
PLANTING DENSITY	3 000 vines per hectare
AVERAGE GRAPE YIELD	10 tons per hectare
AVERAGE AGE OF VINES	18 years
HARVEST TIME	Mid-October
VINIFICATION	Stainless steel tanks

ANALYTICAL CHARACTERISTICS

VINTAGE	2022
ALCOHOL CONTENT BY VOLUME	14.5%
ELECTROMETRIC pH	3.5
TOTAL SULPHUROUS ANHYDRIDE	70 mg/l
TOTAL ACIDITY IN TARTARIC ACID	5.5 g/l
TOTAL DRY EXTRACT	93 g/l
RESIDUAL SUGARS	70-75 g/l
CLOSURE	Natural Cork

SENSORIAL CHARACTERISTICS

Its translucent golden topaz yellow color introduces a sweet bouquet of aromas, a mixture of candied fruit and quince fruit, honey, saltish and iodate notes, loquat, but there is also a touch of spiciness, a breath of pepper, sultanas and licorice root. It has a complex but complete taste, which perfectly holds back the high alcoholic content thanks to its well-defined flavor, great sapidity and wonderful freshness. Not excessively sweet and with an intense persistence which leads to a lovely long almond finish.

SARTARELLI PASSITO IN A MENU

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

This sweet wine is delicious with blue and mature cheeses even with fruit jams, and with various desserts particularly almond tarts or dry pastries. The match with dark chocolate as well as chocolate fondue is unforgettable. A wine for meditation, for reading and sweet company.

SERVING TEMPERATURE	8-10°C
BOTTLE SIZE	Sartarelli Passito is available in renana bottles of 500 ml, also individually packed in elegant gift boxes.





SARTARELLI®
In Verdicchio Veritas



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Some of its most recent Awards

Sartarelli Passito 2007	Golden Star 2010 – Vini Buoni d'Italia
Sartarelli Passito 2007	90 points – The Wine Advocate 2009
Sartarelli Passito 2014	Corona 2017 – Vini Buoni d'Italia
Sartarelli Passito 2015	89 points – Wine Spectator 2018
Sartarelli Passito 2015	92 points – Antonio Galloni's Vinous 2018 – Ian D'Agata
Sartarelli Passito 2019	91 points – Antonio Galloni's Vinous 2021 – Eric Guido
Sartarelli Passito 2020	93 points – Antonio Galloni's Vinous 2022 – Eric Guido
Sartarelli Passito 2022	90 points – Antonio Galloni's Vinous 2024 – Eric Guido

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