



From the tradition of the agricultural reality of the Marche region, which has evolved over time while maintaining care and know-how in conserving its original products, the Marconi's farm was founded and continues to work in the fertile San Marcello country of Morro d'Alba.

Active in the zone for at least three generations, my family - the Marconi's - has been cultivating vineyards with the same pride and passion to obtain wines of great value and distinction, able to reflect the territory.

My company extends over an area of 42 hectares, situated in the heart of Marche's hills along river Esino (250 m a.s.l.), a land naturally inclined to the growing of Lacrima di Morro d'Alba and Verdicchio dei Castelli di Jesi, especially for its generous, clay-based soil and the mild climate.

It's this strong link with traditions that gives me self-confidence and helps me facing new challenges: this is the reason why my winery produces wine using modern technologies combined with old customs. From the growing in the vine to the hand-made harvest, from the bottling to the fining in my fully renewed winery (2003) in cellars below ground level, fitted with controlled, constant temperature, I follow each phase according to the knowledge of past generations.

My family's passion, together with the experience of our enologist Sergio Paolucci, combines carefully honed skills dedicated to make wines that have unique aromas and unmistakable fragrances

Maurizio Marconi

Verdicchio dei Castelli di Jesi Classico Superiore DOC



First vintage

2004

Vines

Verdicchio 100%

Exposure and altitude

North; 250 m a.s.l.

Soil

Clay, sandy

Training system

Spurred cordon

Yield/hectare

60 quintals

Harvest

Mid October (hand picking)

Vinification

In steel vats under controlled temperature

Malolactic fermentation

No

Ageing

In steel vats for 6-8 months; 3-4 months in bottles

Alcohol

13,5% approx.

Serving temperature

12°-14°

Organoleptic properties

Color: straw yellow with golden hues.

Bouquet: fruity with fragrances of citric fruit, broom flowers and licorice hints.

Taste: fine palate, velvety and harmonic with a pleasant slight bitter aftertaste.

Food pairing

Excellent with a wide range of dishes, rarely associated with white wines.

All dishes of Mediterranean cuisine are enhanced, even those best served with a full-bodied wine.

Verdicchio dei Castelli di Jesi Classico DOC



First vintage

1996

Vines

Verdicchio 100%

Exposure and altitude

South-east; 250 m a.s.l.

Soil

Clay

Training system

Spurred cordon

Yield/hectare

100 quintals

Harvest

First days of September (hand picking)

Vinification

In steel vats under controlled temperature

Malolactic fermentation

No

Ageing

In steel vats for 4 months; 2 months in bottles

Alcohol

13% vol approx

Serving temperature

12°-13°

Organoleptic properties

Color: straw yellow with delicate green and golden hues.

Bouquet: delicate with fragrances of fruit and small white flowers reminiscent of almond

Taste: dry palate with pleasant slight bitter aftertaste.

Food pairing

Excellent with all shellfish and seafood dishes in general.

Lacrima di Morro d'Alba Superiore DOC



First vintage

2004

Vines

100% Lacrima di Morro d'Alba

Exposure and altitude

North; 250 m a.s.l.

Soil

Clay

Training system

Spurred cordon

Yield/hectare

60 quintals

Harvest

Mid-end september (hand picking)

Vinification

Maceration 10-12 days on grape skins at controlled temperature during the different phases followed by a re-fermentation process with the addition of slightly withered grapes

Malolactic fermentation

Yes

Ageing

In steel vats for 8-10 months; 4 months in bottles

Alcohol

13,5% vol approx

Serving temperature

16°-18°

Organoleptic properties

Color: Intense ruby red with violet hues
Bouquet deep nose with distinct sensation of small forest fruit, such as bilberry and wild strawberry, as well as flowers such as wild rose and violet

Taste: full-bodied round wine with an elegant tannin balance

Food pairing

Excellent with red meats, game, mature cheeses and dishes with truffle.

Excellent as meditation wine.

Lacrima di Morro d'Alba DOC



First vintage

1996

Vines

100% Lacrima di Morro d'Alba

Exposure and altitude

South; 250 m a.s.l.

Soil

Clay

Training system

Spurred cordon

Yield/hectare

100 quintals

Harvest

First days of september (hand picking)

Vinification

Maceration 4 - 5 days on grape skins at controlled temperature

Malolactic fermentation

Yes

Ageing

In steel vats for 4 months; 1 month in bottles

Alcohol

12,5° vol approx

Serving temperature

16°

Organoleptic properties

Color: bright red with purple highlights

Bouquet: pleasant and fruity discreetly reminiscent of cherry

blossoms and violet

Taste: dry fruity, pleasant taste. Enjoyable body.

Food pairing

Excellent with Mediterranean cuisine as well as ethnic foods.

Rosso Piceno DOC



First vintage

2003

Vines

Sangiovese and Montepulciano

Exposure and altitude

North, 250 m.a.s.l.

Soil

Clay

Training system

Spurred cordon

Yield/hectare

70 quintals

Harvest

End of October (hand picking)

Vinification

Maceration 10-12 days on grape skins under controlled temperature

Malolactic fermentation

yes

Ageing

In steel vats for 12 months

Alcohol

13% vol approx

Serving temperature

16-18° C

Organoleptic properties

Color: ruby red with pale orange highlights.

Bouquet: cherry and morello aromas with light hints of laurel and tobacco.

Taste: soft balanced body, smooth tannins with a good dense mouthfeel.

Food pairing

Roast meats, especially roast duck, salamis and mature cheeses

Vino di Visciole (500 ml)



First vintage

2003

Ingredients

Lacrima di Morro d'Alba, sour cherries and sugar

Process

Maceration of sour cherries and sugar for about 60 days under controlled temperature to get a thick aromatic syrup that is then re-fermented with slightly withered Lacrima wine

Alcohol

13% - 14% vol;

sugar content: 100/120 g/l

Serving temperature

12° or serving chilled

Organoleptic properties

Color: ruby red

Bouquet: morello cherry, violet and plum

Taste: full elegant and harmonic

Food pairing

Mature cheeses, sweets, ice creams, fruit tarts, pies and chocolate

Vino di Visciole (750 ml)



First vintage

2003

Ingredients

Montepulciano grapes, sour cherries and sugar

Process

Maceration of sour cherries and sugar for about 60 days under controlled temperature to get a thick aromatic syrup that is then re-fermented with slightly withered Montepulciano wine

Alcohol

13% - 14% vol;

sugar content: 100/120 g/l

Serving temperature

12° or serving chilled

Organoleptic properties

Color: ruby red

Bouquet: morello cherry, violet and cherry

Taste: soft, sweet and fruity

Food pairing

Sweets, ice creams, fruit tarts and chocolate



Where we are:

Motorway Exit: Ancona Nord
SS 16: Monsano Exit
Direction San Marcello

Contact:

via Melano 25
60030 San Marcello (AN)
Tel: +39 0731 26 72 23
Fax: +39 0731 26 91 40
info@marconivini.it

