MAROTTI CAMPI

Marotti Campi Estate was founded in 1860 as a farm with 120 hectares of land and the first vineyard planted in 1886 by our ancestor Cesare Marotti. The winery is now owned and conducted by Giovanni, Francesca and Lorenzo Marotti Campi. We currently own 56 hectares of vineyards in Morro d'Alba on the hills facing the Adriatic sea in the heart of Le Marche Region. We mainly grow Verdicchio and Lacrima grapes, the most representative indigenous varietals of the area. The modem winery was built in 1999 with total capacity 8.000 Hl and we currently produce 230.000 bottles per year.
Our philosophy: our wines are 100% made from estate grown grapes to guarantee a truthful expression of this terroir. The style of our wines is aimed to show the real character of these unique indigenous varietals. Being the owners of the land that we farm and knowing that we will pass it to our sons makes us more conscious about the environment, we try to minimize environmental impacts and to ensure economic viability and a safe, healthy workplace. We do not have irrigation and we protect soil from water run-off, our winery runs 100% on solar power and we minimize the use of synthetic agricultural chemicals. Growing old indigenous grapes, especially the Lacrima is extremely challenging: it requires skill and knowledge and experimentation but we are lucky to have a team of experts who have been working with us for three generations. High-tech, low-intervention winemaking prevails because we want our wines to be a clean expression of the grapes and to be capable to improve after long ageing. We see tradition and innovation as the two faces of the same medal.

“ALBIANO” VERDICCHIO DI CASTELLI DI JESI CLASSICO DOC

Grapes: Verdicchio
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: North-West / North-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 2.300 vines/hectare
Harvest: Beginning of September, hand harvested in small crates using dry ice to prevent oxidation.
Vinification: Soft crushing, fermented with reductive techniques in stainless steel at 15°C.
Ageing: 6 months in stainless steel, 3 in bottle.
Tasting notes: Bright straw yellow color with light green reflections. Aromas of yellow flowers, peach, green apple, jasmine with mineral hints. Dry, savory, fresh, fruity with great drinkability.
Alchol: 13% vol.

“LUZANO” VERDICCHIO DI CASTELLI DI JESI CLASSICO DOC SUPERIORE

Grapes: Verdicchio
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: North-West / North-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 2.300 vines/hectare
Harvest: Mid September, hand harvested in small crates using dry ice to prevent oxydation;
Vinification: Soft crushing, fermented in stainless steel at 15°C, sur lie ageing for 6 months.
Ageing: 6 months in stainless steel, 3 in bottle.
Tasting notes: Straw yellow color with light green reflections. Aromas of acacia, broom and wildflowers, chamomile with typical hints of almond. Dry, savory, mineral, with hints of green apple and pleasant almond finish.
Alchol: 13,5% vol.

“SALMARIANO” VERDICCHIO DI CASTELLI DI JESI CLASSICO DOCG RISERVA

Grapes: Verdicchio
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: North-West / North-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 2.300 vines/hectare
Harvest: Mid October, hand harvested in small crates using dry ice to prevent oxidation.
Vinification: Soft crushing, few hours of skin contact, aging sur lie.
Ageing: 12 months in stainless steel, 20% aged for the same amount of time in small oak barrels.
Tasting notes: Bright straw yellow color with light gold reflections. Aromas of broom and elderflower, marine and mineral hints with a touch of vanilla. Full bodied, with good acidity to balance the fruitiness.
Alchol: 14% vol.

MARCHE IGT ROSATO

Grapes: Lacrima
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 3.450 vines/hectare
Harvest: Early september, by hand in small crates
Vinification: Short maceration and fermentation in stainless steel at 18°C.
Ageing: 4 months in stainless steel vessels, 2 months in bottle.
Tasting notes: Rose petal color. Characteristic aromas of rose, violets, ribes, wild strawberries. Fresh and fruity on the palate, soft and balanced by the acidity with great drinkability.
Alchol: 12% vol.

“ONYR” VERDICCHIO DI CASTELLI DI JESI DOC PASSITO

Grapes: Verdicchio
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: East/ North-East;
Altitude: 180 mt. a.s.l.
Training system: Guyot;
Vine density: 2.300 vines/hectare
Harvest: Ripening and withering in the vineyard, hand picked in late November
Vinification: Short maceration on the skins and temperature controlled fermentation at 15°C.
Ageing: 12 months in small oak barrels medium toasted and at least 12 months in bottle.
Tasting notes: Deep golden yellow tending to amber. Nose of yellow flowers, candied fruits, peaches and syrup, pine seeds. Round, almost sweet, full bodied with hints of apricots and backed pears, vanilla and almond finish.
Bottle size: 375 ml.
Alchol: 14,5% vol.

“RUBICO” LACRIMA DI MORRO D’ALBA DOC

Grapes: Lacrima
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East;
Altitude: 180 mt. a.s.l.
Training system: Guyot;
Vine density: 3.450 vines/hectare
Harvest: Mid September, by hand in small crates
Vinification: 10% whole-cluster fermentation with carbonic maceration, 90% classic fermentation
Ageing: 3 months in stainless steel vessels, 3 months in bottle.
Tasting notes: Intense ruby red with violet reflections. Aromas of rose, violets, geranium, myrtle and cinnamon. Fresh and fruity on the palate, dry and velvety with balsamic notes, medium body and good acidity, pleasantly tannic.
Alchol: 13% vol.

“ORGIOLO” LACRIMA DI MORRO D’ALBA DOC SUPERIORE

Grapes: Lacrima
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East
Altitude: 180 mt. a.s.l.
Training system: Guyot;
Vine density: 3.450 vines/hectare
Harvest: Late September, by hand in small crates
Vinification: Soft crushing, maceratin on the skins for 10-14 days, fermented in stainless steel 18°.
Ageing: 12 months in small used french oak barrels, aged 6 months in bottle.
Tasting notes: Intense ruby red with violet reflections. Aromas of rose, blackberry, pink pepper and juniper berries, with hints of oriental spices. Nicely fruity and spicy on the palate, with smooth tannins, long velvety finish.
Alchol: 13,5% vol.

“DONDERÈ” MARCHE IGT ROSSO

Grapes: Petit Verdot 50% – Montepulciano 25% - Cab.S. 25%
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-West;
Altitude: 180 mt. a.s.l.
Training system: Cordon Spur;
Vine density: 4.100 vines/hectare
Harvest: Late September, by hand in small crates
Vinification: in horizontal rotor-vinificator for 6 days in contact with the skins at 20°C. The fermentation ends in stainless steel.
Ageing: 12 months in steel vessels, 12 in bottle.
Tasting notes: Intense ruby red. Aromas of blackberry and undergrowth, black pepper, liquorice, cloves scents and balsamic notes. Full bodied, dark fruits and spicy, dry with soft tannins, elegant with persistent and clean finish.
Alchol: 14% vol.

SPUMANTE ROSATO BRUT METODO CHARMANT

Grapes: Lacrima
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 4.100 vines/hectare
Harvest: Early September, hand harvested in small crates;
Vinification: Vinification of Lacrima grapes without the skins
Ageing: 6 months in bottle
Tasting notes: Rose petal color. The mousse is soft, with violet reflections, fine perlage, medioum intensuty and persistent. Bouquet of violets, wild roses and golden apples. Dry, harmonious and fresh, with notes of blackurrants and sweet almonds.
Alchol: 12% vol.

“XYRIS”
MOSTO DI UVE PARZIALMENTE FERMENTATO

Grapes: Lacrima
Production area: Morro d’Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 3.450 vines/hectare
Harvest: Early september hand harvested in small crates.
Vinification: Cold Maceration without alcoholic fermentation.
Prise de mousse: Charmat method fermentation of the must.
Tasting notes: Bright ruby red color. Soft, velvety mousse with violet reflections. Aromas of violets, roses and undergrowth. Sweet, harmonic and fresh, with hints of black cherry and currant.
Alchol: 6,5% vol.