

Andrea Felici, Verdicchio dei Castelli di Jesi, Classico Superiore

- World-class producer of Italy's most ageworthy white variety
- Meticulously farmed from Jesi's highest altitude vineyards
- Acknowledged as a leader in the region with multiple Tre Bicchieri awards

The Producer

When you meet Leopardo Felici of Andrea Felici, you can instantly tell he's got the pedigree from having worked in some of the best restaurants in the world. But when he talks of Le Marche and his vineyards in Apiro, his eyes light up with enthusiasm and you can sense his genuine love for being a vigneron. Indeed, since his father Andrea put him in charge of the estate 9 years ago, Leo's focus has not been on marketing but rather converting it to organic farming to create the purest wine possible. Today Andrea Felici's wines are considered the pinnacle expression of Verdicchio.

Le Marche is a region often overshadowed by its more glamorous neighbors across the Apennines. It is a beautiful region of rolling hills flowing down to the Adriatic Sea. The shelter from the mountains keeps it sunny while the proximity to the sea keeps temperatures moderate. Combined with the fresh fish from the nearby sea it is ideal white wine country. The dominant native grape, Verdicchio, lays claim as Italy's top and most ageworthy native white variety. In fact there are two Verdicchio DOCGs in Le Marche.

Andrea Felici is located in Apiro, the highest of the villages surrounding the town of Jesi (Castelli di Jesi). The Esino river divides the region with the higher elevations being on rockier soils with the lower on heavier silt and sand. This elevation of Apiro allows for great day-night temperature shift and the wines express the clay/rocky soils on which they grow. Felici's wines have the tension between fruit and minerality found in the world's great white wines.

Before Leopardo Felici was allowed to take over production, his father Andrea sent him out to learn wine and service in restaurants. Leo quickly rose in great restaurants around the world including London's Savoy Grill and Florence's famed Enoteca Pinchiorri. There he learned about great wines and how his Verdicchio could fit. He has brought this insight to the property and this sensibility shows in his wines.

Once Leo became a vigneron, he began transitioning the estate to organic farming—not because it was trendy but because he wanted to create the purest wine possible. In fact, he eschewed putting “organic” on the label because he wants the quality to speak for itself. All grapes are hand picked using small bins and wines are fermented in stainless and concrete. The wines see no new oak but are aged on the lees to add a creamy texture and are given extended bottle aging before release.

The wines have been very well received in the press with the Riserva earning the Tre Bicchieri award each vintage it has been released and the Classico have been a finalist multiple times including the 2013 vintage.

The Wine

The Andrea Felici Classico is a stunning example of the region and makes friends among all who taste it. Coming from the high elevation site in Apiro, the Classico is a mix of old and younger vines. After harvest by hand, it is given a short soak on the skins before pressing and is fermented in stainless steel with native yeasts. The wine is then aged on the lees for three months and in the bottle another two prior to release. This wine demonstrates freshness from the high elevation and a Riesling-like minerality of the Marche hills. A perfect summer sipper, the wine matches seamlessly with the pesce crudo and fresh seafood of the nearby Adriatic.



Region: Le Marche

Appellation: Verdicchio di Castelli di Jesi DOCG

Vineyards: Madonna al lago, San Francesco, Cà di Chicco

Altitude: 400-600 meters

Soil: limestone, sand and clay

Varietals: 100% Verdicchio

Vine age: 6-7 years to over 35 years

Farming: Organic

Harvest: Late September

Production: 2500cs

Vinification: 2-3 day cold soak, pressed and fermented in stainless steel with native yeast

Aging: Aged 3 months on the lees in stainless and 2 months in bottle prior to release.

Tasting Notes: Crisp and delightful!

We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more.