

Arsicci - Apiro - Macerata

www.fattoriananni.it

Fattoria Nannì was created by the sensibility of Giovanni Piersigilli, known as 'Nannì', who wanted to establish his vineyard in front of Monte San Vicino, heedless of the ripe slopes and clay outcrops.

All he cared about was letting the scent of this land, Arsicci, remain in the wine.

The winery, on the other hand, was created by me, Roberto, to continue Nanni's ambitions.

In the emotion of the here and now, let the neuropeptides flow through the taster's body in a soft and carefree dance,

from the toes to the highest point of the head,

imagine the breeze coming off the mountain

the gullies looking down on us

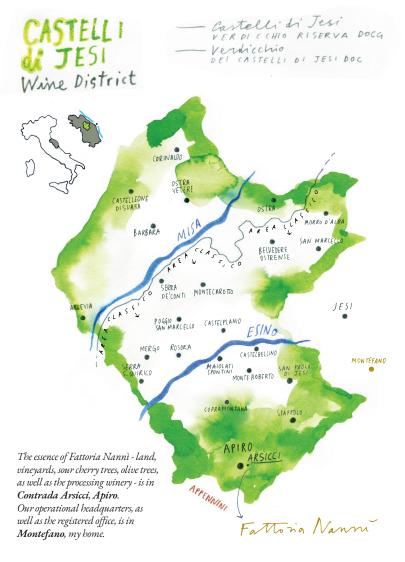
the Apennines of our land.



We harvest the grapes by hand, exclusively from our vineyards in Arsicci. We cool them one night before processing. We press them gently intact.

We also let the juice rest overnight and, once cleaned, we move it to the open-air and wait for its yeasts to start fermenting it.

We agitate the resulting wine a couple of times a week to gradually open it up to the outside world. When we think the time is right, we bottle it, always in our in our cellar in Apiro.





ORIGINI is the beginning

of a dream made of emotions that roon twined into work, Just as Monte San Vicino generated, grain ofter grain, the alluvial profile of our land. Memory, desire, roots, inspiration. ORIGIN/ is Fattoria Namm.

ARSICCI DOC Verdicchio dei Castelli di Jesi Classico Superiore Biologico

Mancini Vineyard - planted in 1973 Grapes: 90% Verdicchio, 10% Trebbiano toscano

Arsicci holds the same name as the district where Fattoria Nanni is located: it is our introduction to this territory. Its essence comes from Verdicchio and a dash of Trebbiano, directly from the highest vineyard on our farm. The harvest, usually in September, gives us ripe grapes that still retain slight hints of sage: the same taste we will find in a glass of Arsicci the following year. The synergy of limestone soils rich in calcium carbonate with Verdicchio grapes gives us a salty, thirst-quenching sip. The place of origin is perfectly reflected in the aromatics that leave sensations of wet sandstone, basil, pear and pink apple from the Sibilini mountains, with a finish reminiscent of fresh, slightly crunchy almond.





VERDICCHIO DEI CASTELLI DI JESI DENOMINAZIONE DI ORIGINE CONTROLLATA CLASSICO SUPERIORE



Arsicci - apiro - Macerata

MADRERATA Colli Maceratesi Doc Ribona

White Vineyard - planted in 2016 Grapes: 100% Maceratino

Madrerata, made from maceratino grapes, Colli Maceratesi DOC Ribona, is a delicate, fragrant wine with light floral notes of hawthorn petals, aromatic herbs and apples. The taste is fresh and generous, with sensations of grape and lemon. Dedicated to the city of Macerata, a 'mother' for me: it is a diary page, a photograph of the past that remains intact in the wine.



Arsicci - Apiro - Macerata

ORIGINI DOCG Castelli di Jesi Riserva Classico Biologico

Giovanni Piersigilli Vineyard - planted in 1967 Grapes: 100% Verdicchio

Origini *is* Fattoria Nannì: it is why we have preserved the oldest vineyard, which represents the ideal means to protect the Arsicci terroir. This vineyard expresses itself thanks to the complexity of the terroir it feeds on and has been part of for 58 years, when Giovanni Piersigilli decided to bring it to life, setting out on a winegrowing journey in the Marche region back in 1967. Origini has a straw-yellow colour. The bouquet is intense and complex, the taste is supported by a savoury acidity that facilitates the sip and makes the structure more graceful, which little by little over the years thickens and intensifies, a bit like the aromaticity that over time stratifies on notes of fruit in syrup, lemon peel, saffron and chamomile. FATTORIA NANNE

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CASTELLI DI JESI VERPICCHIO RISERVA PEMOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA CLASSICO VINO BIOLOGUCO



Arsicci - apiro - Macerata

CANTORE JOHN DOC Verdicchio dei Castelli di Jesi Classico Superiore

Giovanni Piersigilli Vineyard - planted in 1967 Grapes: 100% Verdicchio

— Raw, orange, earth, measureless distance Guitar strings, footprints, trails Those who travel by sea and land. I will reach you, you will reach me.

Cantore John is like a red wine made from Verdicchio grapes. It turns into a light orange colour, almost gold because it is fermented with the skins and is made in steel, the old-fashioned way. There are only three labels: 2020, 2021 and 2022. The song Norwegian Wood has something to do with it and those who know my wines, past and present, will perhaps encounter the assonance. FATTORIA NANNA

CANTORE JOHN

VERDICCHIO DEI CASTELLI DI JESI DENOMINAZIONE DI ORIGINE CONTROLLATA CLASSICO SUPERIORE



ORANGE WINE

Arsicci - apiro - Macerata

Mena Vince



NENA E VINCE' La Visciola e il Vino

Fruit sourced entirely from Azienda Agraria Cantori Roberto

The aromatised wine and Visciola drink is Fattoria Nanni's dessert proposal, inspired by the culinary tradition of our Macerata area, as well as of home. It is dedicated to my maternal grandparents: Nena is embodied in the Visciola fruit, with its intense, graceful aroma and acidic backbone that dominates the palate. Just like her, an all-pepper woman, honest and crisp. Grandfather Vincè, her worthy companion in the days of the scorched earth and low to the ground, is the Wine. In those days, the fruit of Bacchus not only represented carefreeness but also the energy needed for the hoe and spade. He was a strong yet open-minded and sentimental man, a lover of animals, to whom he was more a carer than a breeder, a job that often led him to talk to them, thus establishing a kind of friendship. Uniting the two souls that shine and watch over Fattoria Nannì is the kiss, depicted by the sugar that inseparably links the two.

FATTORIA NANNA

Fattoria Nanni is the origin of ORIGINI, from Verdicchio grapes, located in Apiro (Arsicci), Macerata, Le Marche



Azienda Agricola Cantori Roberto Cantina e Vigneti: Contrada Arsicci, 62021 Apiro (MC) Sede legale: Via Macerata 5, Montefano (MC) Le Marche - Italia



info@fattoriananni.it | fattoriananni.it | 🗗 FattoriaNanniApiro | 🗿 fattoria_nanni