

BOCCADIGABBIA

Boccadigabbia's rebirth at the hands of Elvio is a recent involvement and a passionate one

Marche

A Very small estate by any standards, for many reasons Boccadigabbia is also one of the most interesting domaines in the Marche region.

Until 1950 the estate belonged to Prince Luigi Girolamo Napoleon Bonaparte, direct descendent on the Napoleon we all know. In fact, ever since the early 19th century, French grapes were planted at Boccadigabbia under the Napoleonic administration, Varietals the locals described as "bordo" and "francesi" – a heritage unfortunately wholly lost in the breakdown of the imperial properties that ended in their sale.

It, then, makes perfect sense that Elvio Alessandre, the present owner, decided to plant Pinot Blanc, Chardonnay, Pinot Gris and Cabernet Sauvignon alongside the traditional Sangiovese and Trebbiano: the choice had a historical as well as qualitative significance.

Boccadigabbia produces about 800 cases of Akronte, a Cabernet Sauvignon of remarkable complexity; 300 cases of Rosso Piceno D.O.C., soft fresh and forward; 350 cases of La Castelletta, a blend of Pinot Gris, Blanc and Noir of depth and distinction; 250 cases of Montalperti, a barrel-fermented Chardonnay among the best to be found in Italy; and last, but not least, a wonderfully refreshing blend of Chardonnay and Trebbiano named Garbi.



too. One cannot help admiring the care in the vineyard and the cellar, both testimonials to an uncompromising drive for quality and quality alone. The excellence and excitement on tastes in each and every wine is a tribute to the owner and to the dedicated winemaker, Fabrizio Ciufoli. I do feel confident that the recognition already awarded Boccadigabbia in Italy will soon spread far beyond Italy's border.

"Among the finest wines I have tasted from this [Marche] region, [Boccadigabbia's] modern-styled, proprietary reds are exceptionally well-made."

Robert Parker,

The Wine Advocate [10/01]

Total acreage: 23 acres

Soils: sand & clay

Varieties: Sangiovese, Montepulciano, Cabernet Sauvignon, Chardonnay, Trebbiano, Pinot Bianco, Pinot Grigio

Average production: 4,300 cases.

Viticultural highlights: some wines are rendered entirely in stainless steel (such as the two whites noted below), but there is also a Chardonnay done in barrique. The estate's Rosso Piceno is fermented in tank and then goes to 2nd-3rd wine barriques. Single-cepape Merlot, Pinot and Sangiovese are also essayed in barrel.

Garbi

50:50 Chardonnay:Trebbiano

Pinot Grigio "La Castelletta"

Rosso Piceno

60:40 Montepulciano:Sangiovese

Zone: Civitanova Marche

Vineyard Ext.: 5 hectares

Average Prod.: 60,000 bottles

"Akronte"

Cabernet / barrique

Zone: Civitanova Marche

Vineyard Ext.: 3 hectares

Average Prod.: 6,500 bottles