

GAROFOLI "Podium" Verdicchio dei Castelli di Jesi Classico Superiore DOC "Part of my Verdicchio tastings this year was a thrilling vertical lineup of the Garofoli Verdicchio dei

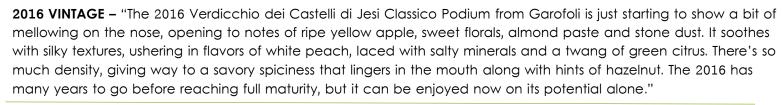
"Part of my Verdicchio tastings this year was a thrilling vertical lineup of the Garofoli Verdicchio dei Castelli di Jesi Classico Podium, a wine that is renowned not only for its pure expression of the variety, textural depth and elegance, along with the capacity to mature for over a decade."



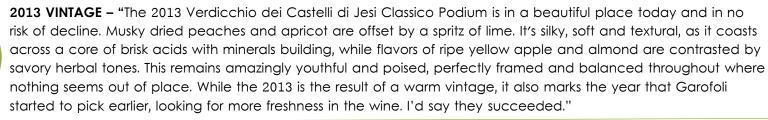




GAROFOLI



2015 VINTAGE – "The The 2015 Verdicchio dei Castelli di Jesi Classico Podium is decidedly exotic. Tropical notes are front and center, backed by dried yellow florals, almond and hints of brown spice. There's tremendous depth, with silky textures that caress with rich peach, pear and saline flavors through to the finish. It's a big wine, but I believe that some time in the cellar will bear striking results.





2010 VINTAGE – "With a decade of maturity now, the 2010 Verdicchio dei Castelli di Jesi Classico Podium from Garofoli is in a wonderful place and still full of potential. Zesty yellow citrus gives way to notes of nectarine, rich exotic spices and sweet almond. It's soft and enveloping, not showing the weight often associated with Verdicchio, but instead offering lift and precision. White orchard fruits and minerals cascade across a core of vibrant acids. This is so lively and balanced; a great example of just how beautifully the Verdicchio can age, while closing with pretty inner florals, hints of lime and hazelnut. The 2010 can be lost in the cellar for another ten years if you like, but who can resist it now?"



2008 VINTAGE – "The 2008 Verdicchio dei Castelli di Jesi Classico Riserva Podium is from a slightly cooler vintage, giving it a more agile and brisk feel. It is just entering its drinking window now, but with years of development in store for lovers of mature Verdicchio. The bouquet is rich and spicy, with a display of dusty dried flowers, undergrowth and white pepper, while further blossoming to reveal green citrus and ripe pear. The textures are unreal, silky verging on oily, yet perfectly contrasted by bright acids and salty minerals, while also showing a honeyed inner sweetness and florals. Lemon curd mixes with bitter almond and hints of butterscotch to make up the long, complex and dramatic finish. The 2008 is a testament to Verdicchio and its ability to mature gracefully in a cold cellar.