

In 1973 the Zaccagnini brothers established their Azienda Agricola (farm company), driven by a hobby, that became a real passion over time. Mario devoted himself to this activity and passed on his passion to daughter Rossella and to Franco, making the farm a 100% family-owned estate. In recent years spectacular improvements in product quality have been obtained thanks to a careful selection of the grapes, to the research and new technologies.

The Salmàgina vineyards extend to 42 hectares in the Municipality of Staffolo, Ancona, 500 meters above sea level. The strategic climate and particular soil that has been rich in iodine in the recent past, combined with the hard work of Zaccagnini, allowed to obtain great and distinctive wines (for example the excellent quality of "Verdicchio"). The vineyard colors the fields, leaving uncultivated spaces to the historical remnants of Mediterranean maquis, aligned to the west, protected from the north wind and from the dangers of bad weather.

For the last 10 years the Zaccagnini Azienda Agricola has been practicing clone experimentation of native varieties, fermentation temperature control and microbiologically sterile bottle filling. Through these important researches, thanks to an accurate grapes selection and the long experience in this field, the quality of Zaccagnini wine has achieved spectacular improvements.


<b>Founded</b>
1973
<b>Location</b>
Italy
<b>Wine Production Area</b>
Italy - Marche - Verdicchio
<b>Grape Varietals</b>
120 tons of Verdicchio DOC Classico Superiore, 100 tons of Verdicchio DOC Classico and 25 tons of IGT experimental grapes.
<b>Annual Production</b>
27,000
<b>Website</b>
<a href="http://www.zaccagnini.it/storia.htm">www.zaccagnini.it/storia.htm</a>