



Fattoria Dezi • Marche

Dezi came to us by way of a good friend who was traveling the backwoods of the southern Marche. We're a hyper-focused collection of estates, with no intention of multiplying. So, when our trusted palate of a friend said, "You have to try these wines," we listened. Dezi, perhaps, is the outlier of our portfolio. The closest wine zone is Ascoli Piceno to the south and Matelica to the northwest, so they must classify with the "Marche IGT" umbrella. While the volcanic-crumble hillsides of Servigliano are fierce terroir, let's be reasonable, does Italy really need another DOC?

Romolo and Remi Dezi have dedicated their lives to farming in the fringe. After World War II, the brothers returned home to Servigliano, halfway between the mountains and the sea. They planted mostly Montepulciano, a couple hectares of Sangiovese and Verdicchio. Today, their original site, Beccaccia, is thriving, producing densely aromatic, mineral-coated wines while their youngest vines, planted in 1980, give wines of daring finesse. Romolo's sons, Davide and Stefano, live by their father's lesson: "If you are good to nature and don't cheat her, she will be good to you." The capability of two versus one is a common theme in our stories: Damien and Joseph Colin, Giovanni and Silvia Scaglione, Isabelle and Sabine Methon, Simone and Leonardo Abram. At Dezi, Davide and Stefano, find their power in numbers. Davide is the protector of organic farming while Stefano is the craftsman of the cellar, integrating cement with old oak and new. Together the brothers have managed thirty vintages, producing wines of verve and volcanic soul, not confined by the rules of a dotted line. Thank you "RC" and Mr. Meyer for taking us to the Outer Limits of Dezi.

The Wines and Oils of Dezi

Verdicchio "Solagne"
Rosso "Dezio"
Rosso "Regina del Bosco"
Olio di Oliva Extravirgine







Laura and Davide (her father) in the cellar



Montepulciano born in the 1950s



Verdicchio overlooking the olive grove