



THERE IS NO SUBSTITUTE FOR QUALITY

**Dezi**<sup>RR</sup>  
CONTRADA FONTEMAGGIO  
SERVIGLIANO



## Fattoria Dezi • Marche

You'll notice on the label, the interlocking of two "Rs," a subtle tribute to the founding brothers, Romolo and Remi Dezi, who 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 Montepulciano and 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: Caroline and Damien Colin, Isabelle and Sabine Menthon, 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 cellar craftsman, integrating cement with old barrels 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.

### Rosso "Dezio" 2014

Bonus: for the 2014 vintage, the family did not make their top wine "Regina del Bosco," so the 2014 "Dezio" is a blend of Montepulciano from their oldest vineyard (planted in 1953) and their youngest vineyard (planted in 1980). Destemmed, the fruit is gently bladder pressed. The juice flows, by gravity, into 50% concrete boxes and 50% steel for fermentation. After fermentation, it rests for 12 months in a combination of large wood ovals and standard barrels, 4-6 years of age; bottled unfiltered and allowed to rest in the bottle for twelve months before release. The 2014 has a volcanic core of sultry red and black - a firework of blackberry, dark red cherry, orange rind, crushed iron and violet.

