



THERE IS NO SUBSTITUTE FOR QUALITY

Dezi ^{RR}
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.

Olio di Oliva Extravirgine di Dezi

Planted along the southeast border of the Beccaccia vineyard, are Dezi's olive groves which are home to four varieties: Plantone di Falerone, Plantone di Mogliano, Sargano di Fermo and Frantoio. Like the Beccaccia site, these olive groves have been part of the family since the early 1950s. The pressing and mixing of the cuvée is done on-site using a continuous press, and the final oil is allowed to settle for several weeks in tank for natural clarification. When it is time to bottle, the oil is drawn directly from the tank's spigot, no filtration necessary. Production is 1,000 bottles, and we receive 250 of those for the US. This finishing oil has more yellow and lime green hues in comparison to the darker greens of Tuscany. Its potent with spice: a peppery Arugula, a rubbing of rosemary, a sweet bay leaf. Its refreshed by citrus, a sweet lemon and mandarin. We love this drizzled over roasted vegetables, a filet of mild white fish, or with the crusty end-piece of hollowed-out bread.