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SBAFFI

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AZIENDA  
AGRICOLA  
**SBAFFI**

TRADITION

CRAFTSMANSHIP

TERROIR

ROOTS



## THE SPARKLING WINE “SCACCHI METHOD”: INNOVATION ROOTED IN HISTORY

METODO SCACCHI®



An **exclusive and inimitable** product, born from the authentic recipe for sparkling wine recovered from the ancient book “**De Salubri Potu Dissertatio**” written in 1622 by the physician **Francesco Scacchi**.

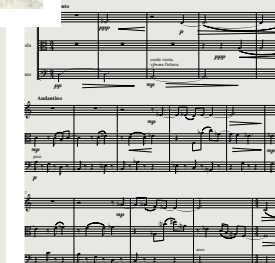
Thanks to research and scientific rigor, we offer our own winemaking style—an **expression of the vineyards, the soil and our work**.

**De Salubri Potu Dissertatio**  
On Healthy Drinking - 1622

**Francesco Scacchi**  
physician from Fabriano (AN),  
7<sup>th</sup> of November 1577 – 11<sup>th</sup> of March 1656



1622



**Dedicated** to the book “De Salubri Potu Dissertatio” by Francesco Scacchi. An imaginative composition with **1,622 musical elements** depicting the evolutionary journey of sparkling wine bubbles. Lorenzo Sbaffi - 2023

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## THE MARCHE REGION: A BORDERLAND

In the name of **tradition**, our commitment is dedicated to rediscovering the sparkling wine-making potential of the **Fabriano** Region, in a perfect union of history and territory. We are exclusively sparkling wine producers.

**Fabriano, a medieval city:**  
Palazzo del Podestà and the Sturinalto Fountain



## TERRITORY

We are located on the slopes of the **Umbria-Marche Apennines**, a mountain range that crosses Italy from north to south. Our vineyards lie at an average altitude of **450 meters above sea level**, on soils formed from the evolution of the limestone typical of these mountains.

The territory extends to the far north of the ancient natural geological basin known as the **Camerte Syncline**, located in the heart of the Marche Region. The vineyards, surrounded by hills, are **protected from maritime climatic influences**, thus fostering a continental climate.

View from Monte Cucco



## ARTISANAL CRAFTSMANSHIP

Here are our components and ingredients: **a family-run farm**, in-depth knowledge of local viticulture, the revival of native grape varieties, the refinement of an original sparkling wine-making technique and strict **adherence to a rigorous set of production guidelines: the Scacchi Method®**.

Supported by modern sparkling wine and agronomic techniques, we have been cultivating our vineyards for generations. The Sbaffi Farm holds **Organic Certification for its sparkling wines**.

Agronomic, oenological, and scientific guidance is entrusted to Prof. Francesco Sbaffi, Oenologist.



## SPARKLING WINES

What can you expect inside our bottles? **An original style, a wide taste rich in varietal notes that express the grape varieties** and fermentation processes, with the freshness of a rich and creamy effervescence.

**The Extra Brut Sparkling Wines:** the Castellare Bianco made from “Chardonnay” grapes and the Castellare Rosé made from “Sangiovese” and “Cabernet Sauvignon” grapes, with a full-bodied flavor and long aging on the lees for over 60 months.

**The Brut Sparkling Wines:** Petrignone, made from “Garofanata” grapes (known as Petrignone in the Fabriano area), and Apostrofo Rosa, made primarily from “Vernaccia Nera Grossa” grapes, fresh and fruity wines aged on the lees for approximately 30 months.



CASTELLARE  
SBAFFI  
**BIANCO**

EXTRA BRUT  
MILLESIMATO

SPARKLING WINE

**Alcohol Content:**  
12,5% vol

**Vinification:**

Chardonnay grapes are used, which undergo **gentle pressing** of whole clusters. Hand-harvested in crates. Bottle refermentation for a minimum of **60 months** in the cellar. Post-disgorgement aging: **2 months**.

**Production:**  
2.000 Bottles

**Tasting:**

The sparkling wine shows a deep **straw-yellow color**. The perlage is intense, creamy, and elegant, with fine, numerous, and persistent bubbles. On the nose, it reveals remarkable **aromatic freshness**—intense and fragrant. On the palate, it offers a sumptuous, **rich, and profound experience**.

Suitable for enjoyment throughout the meal, though not with desserts. It pairs beautifully with cured **meats** as well as **fish-based dishes**.

Serve well chilled, ideally at **4–6°C**.



CASTELLARE  
SBAFFI  
**ROSÉ**

EXTRA BRUT  
MILLESIMATO

SPARKLING WINE

**Alcohol Content:**  
12,5% vol

**Vinification:**

Sangiovese and Cabernet Sauvignon grapes are used, undergoing a short maceration of the must with the skins followed by **gentle pressing** (Italian-style rosé). Bottle refermentation for a minimum of **60 months** in the cellar. Post-disgorgement aging: **2 months**.

**Production:**  
2.000 Bottles

**Tasting:**

The sparkling wine displays an intense pink color, almost coral. The perlage is **creamy and elegant**, with fine, numerous, and persistent bubbles. On the nose, there are pronounced aromas of **red fruit and a balsamic note** of eucalyptus and green pepper. On the palate, it is broad and generous, leaving **long and complex aftertastes**.

Suitable for enjoyment throughout the meal, though not with desserts. It pairs beautifully with cured **meats** and **meat-based dishes**, especially grilled ones.

Serve well chilled, ideally at **4–6°C**.



CASTELLARE  
SBAFFI  
**PETRIGNONE**

BRUT MILLESIMATO

SPARKLING WINE

**Alcohol Content:**  
12,5% vol

**Vinification:**

Garofanata grapes are used, known in the Fabriano area as Petrignone. The grapes undergo **gentle pressing of whole clusters**, hand-harvested in crates. Bottle refermentation for at least **24 months** in the cellar. Post-disgorgement aging: **2 months**.

**Production:**  
2.000 Bottles

**Tasting:**

The sparkling wine shows a **straw-yellow color with greenish reflections**. The perlage is dense and lively, with fine, numerous, and persistent bubbles. On the nose, it reveals a notable **aromatic freshness**—intense and fragrant. On the palate, it is **savory, harmonious, and persistent**.

Suitable for enjoyment throughout the meal, though not with desserts. It pairs beautifully with cured **meats** as well as **fish-based dishes**.

Serve well chilled, ideally at **4–6°C**.



CASTELLARE  
SBAFFI  
**APOSTROFO  
ROSA**

BRUT MILLESIMATO

SPARKLING WINE

**Alcohol Content:**  
12,5% vol

**Vinification:**

Vernaccia Nera Grossa and Sangiovese grapes are used, undergoing a short maceration of the must **with the skins followed by gentle pressing** (Italian-style rosé). Bottle refermentation for at least **24 months** in the cellar. Post-disgorgement aging: **2 months**.

**Production:**  
2.000 Bottles

**Tasting:**

The sparkling wine presents a light pink color. On the nose, it offers **floral aromas and notes of red fruit** (cherry, black cherry, red currant, and raspberry). On the palate, it is immediately **fresh and lively**, leaving a hint of green almond on the finish.

Ideal for enjoyment throughout the meal, though not with desserts. Versatile, it pairs well with both **meat dishes and fish**—whether fried or raw.

Serve well chilled, ideally at **4–6°C**.

