



CASALFARNETO

FORTEVECCHIA 2017



Appellation: Verdicchio dei Castelli di Jesi DOC Classico Superiore

Grapes: Verdicchio 100%

Background of the winery: CasalFarneto is a family owned, independent wine producer. With its 35 hectares of vineyard, CasalFarneto combines technology, tradition and sustainability to produce wines of excellence. Under the shade of "Farneto oaks", from which the Estate gets its name, the farmhouse boasts the cultivation of white and red grapes with particular focus on the Verdicchio, producing 10 different wines from it (from charmat to champenois, to stainless steel, cryomacerated, riserva, botrytis, passito...).

Background of the wine: Fontevicchia is our flagship wine, one of the 3 wines produced since the very beginning, with the first vintage dating back to 1995. The name means "old spring", a very small creek that delimitates the right side of our property. The iconic "Woman of Bacchus" that can be seen on the label is taken from a painting that the important local artist *Bruno d'Arcevia* donated to the founder at the time he opened the winery.

Background of the grape: Verdicchio is one of the noble grapes of Italy, often called "the Chablis of Italy" (cit. Jansis Robinson) due to its minerality, complexity and great ageing potential, in some cases up to 25 years.

Terroir: the vineyards are between 800-950 feet a.s.l. and are located on the municipality of *Serra de' Conti* on the right side of the river *Misa*, on the northern side of the appellation, 10 miles away from the *Appennines* mountains and 25 from the *Adriatic* sea. The river valley is open towards the sea, allowing constant mountain/sea ventilation day and night, which increase freshness and aromatic profile also on warm summers, and brings healthier grapes. The soil surface is medium dense, tendentiously loose texture, two meters below ground we find a deep layer of clay. The vineyard has North-East exposure.

Harvest notes: 2018 can be considered a fresher vintage than the previous one. It started with a warm and dry early part of winter, followed by February and March which have been one of the coldest and more rainy of the last 30 years, leading to a later beginning of spring. April instead has been much warmer and drier than average, which brought to a fast blooming and recovering the slow start of the season. May was again very rainy which helped to refill the water resources before a dry and hot summer, followed by a warm and dry autumn which helped the slow ripening of the grapes for an easy harvest time.

Winemaking: The grapes are collected in small boxes and are immediately cooled down with the "cold soak technique" (SO₂), followed by soft pressing (*Nitrogen press*). The must is then immediately brought to 35-40°F for undergoing a 3 days static decantation. After the clearing of the must, the temperature is increased up to 60-65°F to start fermentation which lasts around 20 days. The wine then rests in steel in its fine lees for about 6 months before bottling.

TASTING NOTES:

Colour: Pale straw yellow with green hues.

Bouquet: Fresh and lingering, lime-tree and white floral aromas with green herbaceous hints, almond and stone-fruit fragrances.

Taste: Great mouthfeel, very long and persistent on the palate, highly mineral and perfectly balanced between freshness and sapidity, typical varietal almond finish.

Serving suggestions: vegetables or seafood starters, mushrooms, beef or salmon carpaccio, white sauce pasta or risotto, grilled fish and white meats.

Technical data: sugars 3 g/l, alcohol 13,5%, acidity 6,30 g/l, pH 3,15