



CASALFARNETO

CRISIO 2015

Appellation: Castelli di Jesi Verdicchio Riserva DOCG Classico

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: Crisio (from the Greek language "Crysos" = "Gold") was born with vintage 2009, the same year when the DOCG appellation was created for the Verdicchio. Instead of upraising one of our existing Verdicchio to the "Riserva DOCG" level, we decided instead to push further our experimentation and create a brand new wine. Our idea was to play with the idea that the Verdicchio is often considered to be the *Chablis of Italy*, but in order to get closer to a Burgundy style, we needed to work in order to control the power, and especially the alcohol level, which often characterize many Verdicchio Riserva. Thus we came to the idea of the three harvest times and the complex winemaking described below in the winemaking section, which led to preserve freshness, control the alcohol level, increase elegance and focus on the natural minerality of the Verdicchio.

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, tendentially loose texture, two meters below ground we find a deep layer of clay. The vineyard has North-East exposure.

Harvest notes: 2015 has been a fantastic vintage. Winter brought the correct amount of snowfalls to replenish the water resources, followed by a spring that showed temperatures in line with the historic trends with some rainfalls and a summer which was steadily warm/hot with good temperature excursions day and night and some rainfalls to avoid drought issues. The fall then came slowly in September, maintaining a good amount of sunlight in the daytime which allowed a perfect ripening and harvests in line with our expectations.

Winemaking: The grapes are collected in three separate times within the same harvest and the same vineyard: the first one early in September (same as the sparkling wine base), the second one at the traditional harvest time at the end of September, the third one slightly late at the beginning of October. Each one of the three harvests are vinified separately. 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, we proceed to the different vinifications: the early harvested grapes (50% of the wine) undergo just the fermentation in small barrels, the regular harvested (25%) and late harvested grapes (25%) are instead fermented separately in stainless steel tanks at a controlled temperature. Soon after the 3 parts are blended together in stainless steel where they stay for one year, followed by a long bottle refinement.

TASTING NOTES:

Colour: Pale straw yellow with green hues.

Bouquet: A pronounced aromatic note of freshness, and persistent hints of citrus, white flowers, white fruit and aromatic herbs.

Taste: Very elegant, full body and complex yet fresh and mineral. Long savory finish.

Serving suggestions: It matches perfectly with any important dish of seafood and shellfish, crustaceans and crudités, pasta dishes with aromatic herbs, mushrooms and truffles, with semi-mature cheeses.

Shelf life: 15-20 years.

Technical data: sugars 2 g/l, alcohol 13%, acidity 6,7 g/l, pH 3,15.

