



CASALFARNETO

FORTEVECCHIA

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: Fontevecchia 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: 2017 has been one of the hottest summers of the last decades. Harvest started very early in September, 3 weeks in advance from average historical times. Production dropped -35%. Despite this challenging conditions, the position of our vineyards, an accurate agronomic care of the vines to protect the bunches and the "chromosomes" of the Verdicchio allowed to preserve both acidity and complexity.

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 2 g/l, alcohol 13%, acidity 6,15 g/l, pH 3,17

