

Casalfarneto Pecorino 'Falerio' 2020

Company legal name: Casalfarneto s.r.l.

Brand history: Pecorino is a newly rediscovered grape, once forgotten because of the low yield that characterize this varietal. In the 70's it was found around a farmhouse at 800 meters a.s.l. and soon replanted for further studies; the first ever vintage made with this grape dates back only to 1994, a very young grape with a great potential still to be discovered. The legend says that its name derives from the transhumance history, which is still common in our Region: during the hot summer months the shepherds bring their sheep (in Italian language "pecore") on the mountains to feed them with green pastures, where the Pecorino grape was also growing naturally. So we could translate Pecorino as the grape of the sheep.

Winemaker name: Stefano Chioccioli

Key Facts

Type: White Wine

Grape varietal(s): Pecorino 100%

Alc % on Lab Analysis: 13.5

Alc % on label: 13.5

Acidity %: 6.089999999999999

Residual sugar: 3.399999999999999

Vineyard

Province:

Appellation: Falerio DOC Pecorino

Appellation history: The DOC Falerio was established in 1975 and subsequently modified. Its name is linked to the origins of the history of the Piceno territory: it derives in fact from Faleria, an ancient Roman city now known as Falerone, where even today you can admire an amphitheater that had an estimated capacity of up to 2,000 people.

Falerio Pecorino must be obtained from Pecorino (minimum 85%). All the other non-aromatic white grape varieties in the administrative territory of the provinces of Ascoli Piceno and Fermo can compete alone or jointly, up to a maximum of 15%.

Single vineyard or commune: Commune

Commune name: Offida and Castignano

Vineyard name: n.a.

Vineyard history:

Hectares (ha): 9

Exposition: South East

Year planted: 2005

Clones?

Soil type: medium dense, tendentiously loose texture, with sand and clay composition

Trellis type or system: guyot

Harvest/Winegrowing

Harvest method: Machine

Organic: No

Certified organic: No

Weather conditions during growing season: The 2020 started with temperatures much higher than historical trends (7th year in a row), being the first three months of the year without snow or rainfalls and with "spring-like feeling". In April we started to see the first rainfalls which became very abundant in the month of May and beginning of June, with temperatures lower than average, which led to a delay in the growing of the grapes. The months of July, August and up to mid-September were instead hot and dry, catching up the delay in growing witnessed at the beginning of the season, but at the same time without suffering the drought, thanks to the high rainfalls of the late spring.

Harvest date: mid-September

Winemaking

Sorting method: The grapes are collected in small boxes and are immediately cooled down with the "cold soak technique" (CO2), followed by soft pressing (Nitrogen press). The must is then immediately brought to 0-4°C for undergoing a 3 days static decantation. After the clearing of the must, the temperature is increased up to 16-18°C to start fermentation which lasts around 18 days. The wine then rests in steel in its fine lees for about 3 months before bottling.

Destemming method: We press the grape with stems, then we remove them

Cold maceration: no

Type of yeast: commercial

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Punch down or pump over? n.a

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: n.a.

Barrel cooper and forest, toast level of oak: n.a.

Aging time in stainless tank or wood, etc.: 3 months stainless steel

Additional aging in bottle: 3 months stainless steel

Aging potential: 3 years

Additional Winemaking notes:

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Tasting Notes

Color: Pale straw yellow with green hues.

Aroma: Characteristic citrusy and tropical fruit notes, such as clementine, mango and pineapple, but also stone fruit and hints of herbaceous notes such as sage.

Tasting notes: Balanced, good acidity, round, thick mouthfeel. Flavors of white peach, lemon and pear. Slightly mineral finish. Balanced, good acidity, round, thick mouthfeel. Flavors of white peach, lemon and pear. Slightly mineral finish.

Food pairings: Pairs well with shellfish and seafood dishes, white sauce pasta and risotto, poultry dishes, young soft cheeses.

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): bordeaux conic, dark green

Weight per bottle: 2.6000000000000001

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 31.200000000000003

Pallet configuration: 12-Pack: 56 cases / pallet

Bottle dimensions:

Length:

Width:

Height:

Case dimensions:

Length: 9.84

Width: 3.15

Height: 11.5

UPC code: 8052787410901 confirmed on label

9-1-2021

COLA: 21243001000687 9-1-2021

Bottling date: January 2021

Total quantity produced: 170000

Estimated U.S. bottle allocation: 3000

Estimated release date for Enotec pick-up: 02-01-2021

