

# Casalfarneto CRISIO, Castelli di Jesi Verdicchio

## Riserva DOCG Classico 2017

Company legal name: Casalfarneto s.r.l.

Brand history: Crisio (from the Greek language "Crysos" = "Gold") was born with vintage 2010, 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 in the winemaking section, which led to preserve freshness, control the alcohol level, increase elegance and focus on the natural minerality of the Verdicchio.

Winemaker name: Franco Bernabei

## Key Facts

Type: White Wine

Grape varietal(s): Verdicchio 100%

Alc % on Lab Analysis: 13.5

Alc % on label: 13.5

Acidity %: 6,62

Residual sugar: 2,6

## Vineyard

Province:

Appellation: Castelli di Jesi Verdicchio Riserva DOCG Classico

Appellation history: Verdicchio gets the name from the greenish color of its grapes even when fully ripe (verde = green).

The Doc dates back on 1968, sanctioning the uniqueness of this wine which today is the most awarded still white wine in Italy.

The Doc provides that Verdicchio is produced with at least 85% Verdicchio grapes, grown in 23 municipalities in the province of Ancona and in 2 in the province of Macerata.

The "Classico Doc" is reserved for the production oldest area and has a yield lower than 14 t/ha.

The "Classico Superiore Doc" is obtained from vineyards where the yield of grapes is lower than 11 t/ha.

Verdicchio is among the very few white wines to also have the "Riserva" appellation which in 2010 has been upgraded to Docg. The yield has to be below 10 t/ha with an ageing of at least 18 months before the release - of which at least 6 in bottle.

Verdicchio also have the "Spumante Doc" with its first wines produced with champenois technique during the mid nineteenth century, one of the oldest in Italy.

Lastly, Verdicchio is also available in the "Passito Doc" version.

Verdicchio has an extraordinary ability to age and mature deliciously, sometimes for more than 20 years, acquiring complexity, harmony and depth.

For this reason some wine journalists has often compared it to the Chablis (i.e. Jancis Robinson).

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name:

Vineyard history: the vineyards are between 270-350 meters 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, 15 km away from the Appennines mountains and 30 km 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

Hectares (ha): 28

Exposition: North-East

Year planted: 2000

Clones?

Soil type: The soil surface is medium dense, tendentiously loose texture, two meters below ground we find a deep layer of clay

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Trellis type or system: Guyot

## Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic: No

Weather conditions during growing season: 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.

Harvest date: Three harvest times: 50% early Sept., 25% late Sept., 25% early Oct.

## Winemaking

Sorting method: 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" (cold CO<sub>2</sub>), 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, we proceed to the different vinifications: the early harvested grapes (50% of the wine) undergo just the fermentation in tonneaux (500 l), 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.

Destemming method: Crush and destem

Cold maceration: no

Type of yeast: Commercial

Punch down or pump over? no

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: Tonneau 500 liters, 33% new, 33% second passage, 33% third passage. French oak.

Barrel cooper and forest, toast level of oak: François Frères, Sansaud. Medium toasted

Aging time in stainless tank or wood, etc.: Just fermentation of the 50% early harvest. After the three separate fermentation are completed, the wine is blended and stay in stainless steel for at least 12 months

Additional aging in bottle: Just fermentation of the 50% early harvest. After the three separate fermentation are completed, the wine is blended and stay in stainless steel for at least 12 months

Aging potential: 10-20 years depending on vintage

Additional Winemaking notes:

## Tasting Notes

Color: Pale straw yellow with green hues

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

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

Food pairings: It matches perfectly with any important dish of seafood and shellfish, crustaceans and crudité's, pasta dishes with aromatic herbs, mushrooms and truffles, with semi-mature cheeses

## Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): Burgundy

Weight per bottle: 3.2

Bottles per case: 6 pack (over 8.00 Euro Ex-Cellar per bottle / oltre 8,00 Euro franco cantina a bottiglia)

Weight per case: 20.5

Pallet configuration: 6-Pack: 60 cases / pallet

Case dimensions:

Length: 13

Width: 10.23

Height: 7.08

UPC code: 8052787410925 9-23-2021

COLA: 21243001000718 8-31-2021

Bottling date: Feb. 2020

Total quantity produced: 9.5999999999999996

Estimated U.S. bottle allocation: 2000

Estimated release date for Enotec pick-up: 05-01-2021

