

Casalfarneto FONTEVECCHIA, Verdicchio dei Castelli di Jesi DOC Classico Superiore 2020

Company legal name: Casalfarneto s.r.l.

Brand history: 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.

Winemaker name: Stefano Chioccioli

Key Facts

Type: White Wine

Grape varietal(s): Verdicchio 100%

Alc % on Lab Analysis: 13

Alc % on label: 13

Acidity %: 6,25

Residual sugar: 3,5

Vineyard

Province:

Appellation: Verdicchio dei Castelli di Jesi DOC Classico Superiore

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.

Trellis type or system: Guyot

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic: No

Weather conditions during growing season: The 2020 started with temperatures much higher than historical

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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: Third week of 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 20 days.

The wine then rests in steel in its fine lees for about 6 months before bottling.

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: no

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: 6 months in stainless steel over lees

Additional aging in bottle: 6 months in stainless steel over lees

Aging potential: 5-8 years

Additional Winemaking notes:

Tasting Notes

Color: Pale straw yellow with green hues.

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

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

Food pairings: vegetables or seafood starters, mushrooms, beef or salmon carpaccio, white sauce pasta or risotto, grilled fish and white meats

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Packaging and Packing Information

Type of closure: Cork

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

Weight per bottle: 2,76

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: 34,17

Pallet configuration: 12-Pack: 56 cases / pallet

Case dimensions:

Length: 9,85

Width: 3,15

Height: 11,5

UPC code: 8052787411014 confirmed 9-22-2021

COLA: 21243001000742 confirmed 9-14-2021

Bottling date: 8052787410482

Total quantity produced: 45000

Estimated U.S. bottle allocation: 20000

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

