



CASALFARNETO

ROSAE 2018

Appellation: Lacrima di Morro d'Alba DOC

Grapes: Lacrima 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: Lacrima has been introduced at a second stage within the CasalFarneto portfolio. With the construction of the new cellar in 2005, and the increased capacity of the winery, we decided to expand our production towards the major varieties of the Region: Pecorino, Passerina and Lacrima.

Background of the grape: Lacrima has often been called "the red gewürztraminer" due to its very distinctive and unique aroma. The word "Lacrima" translate into English with "tear" because the skin of this grape is very delicate and naturally breaks when ripe, causing some small drops of juice (tears) to flow on the bunch. Due to this characteristic, and to the fact that the cluster is very compact and so very keen to attract mould, this grape was almost abandoned from farmers which preferred instead to grow Montepulciano or Sangiovese. Now the total Lacrima DOC area counts only for about 500 acres and 20 producers.

Terroir: the vineyards are between 550-700 feet a.s.l. and are located on the municipality of *Morro d'Alba*, on the Central side of Marche region in the province of Ancona, 5 miles away from the *Adriatic* sea, south-east exposure. The vineyards lay on the side of a river valley which is open towards the sea, allowing influence from the ocean breeze. The soil is medium dense, tendentiously loose texture.

Harvest notes: 2018 can be considered a fresher vintage than the previous one. It started with a warm and dry early part of winter, followed by February and March which have been one of the coldest and more rainy of the last 30 years, leading to a later beginning of spring. April instead has been much warmer and drier than average, which brought to a fast blooming and recovering the slow start of the season. May was again very rainy which helped to refill the water resources before a dry and hot summer, followed by a warm and dry autumn which helped the slow ripening of the grapes for an easy harvest time.

Winemaking: The harvest took place in mid-September. The grapes are collected in small boxes and immediately undergo soft pressing (*Nitrogen press*). The must is then brought in stainless steels to start fermentation in contact with its own skins at about 78-82°F, which lasts around 18-20 days. After the fermentation is completed the skins are removed, the wine is filtered with a tangential filter and then rests in steel for about 6 months before bottling.



TASTING NOTES:

Colour: Deep purple red with violet hues.

Bouquet: Intense rose and violet floral fragrance, with hints of wild berries and pepper notes.

Taste: Fresh, fragrant and very pleasant, delicate floral notes with a spicy aftertaste that reminds white pepper and cinnamon.

Serving suggestions: Perfect with charcuterie and medium-aged cheeses, tomato-based pasta, pizza, white meat as turkey. It also pairs well with ethnic food as Indian curries, Thai curries, Chinese spicy food, Middle-Eastern spices.

Technical data: sugars 3,8 g/l, alcohol 13 %, acidity 5,53 g/l, pH 3,5