

## WHITE VERMOUTH

**Appellation:** Aromatized wine

**Grape:** Verdicchio 75%

**Other ingredients:** sugar 9%, water 8%, alcohol 6%, natural extracts of herbs and spices 2% (Artemisia min. 50%, then mint, lavender, ginger, bergamot, elderflower, anis...)

**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:** in 2018, within the project of a whole company restructuring that we called "Secondo Tempo" (= "second half", like in a football game), we launched two new products that differed from our traditional wine production: a white and a red Vermouth. These kind of products show our commitment to explore new path which follow the modern times, but at the same time remaining anchored to our mission of pushing onward the experimentation with the Verdicchio grape. In fact, by law min. 75% of the Vermouths have to be wine, and in order to elevate their quality we decided to use our DOC Verdicchio to add them complexity and ageing potential.

**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 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. 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:** for our Vermouths we always use the wine coming from the latest harvest. Harvest time usually happens at the end of September.

### Winemaking:

**Wine base:** The grapes are collected in small boxes and are immediately cooled down with the "cold soak technique" (SO<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, the temperature is increased up to 16-18°C to start fermentation which lasts around 20 days.

**Vermouth production:** we prepare the hydro-alcoholic infusion with herbs and spices, which lasts around 35-40 days. We then top it with water and sugar to reach the desired level of alcohol and sweetness. Subsequently we add this infusion to the wine and leave it for about 10-15 days before filtration and bottling.

### TASTING NOTES:

**Colour:** Very pale straw yellow.

**Bouquet:** intensely balsamic nose with a complex bouquet of the spices and herbs used in the recipe.

**Taste:** at first sip it shows a nice balsamic freshness, it's rich and enfolding on the palate, where the Verdicchio Doc wine base brings a great structure and a very long-finish.

**Serving suggestions:** perfect as aperitif, you can serve it simply with ice and lemon peel, or it can be added to a nice tonic water or with a sparkling white wine (either brut or sweet). As after dinner, it can be added to many cocktails as it adds up a nice balsamic and spicy note.

**Technical data:** sugars 145 g/l, alcohol 16%, pH 3,21

