



CASALFARNETO

PRIMO VERDICCHIO BRUT (*Met. Charmat*)



Appellation: Vino Spumante Verdicchio dei Castelli di Jesi DOC Brut

Grapes: Verdicchio 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: CasalFarneto started in 1995 with just three wines, all of them made with Verdicchio 100% which involved some unusual winemaking, including botrytis, oak fermentation and cryo-maceration. That was just a starting point, since the experimentation with the Verdicchio grape continued: in 2011 we launched a Verdicchio Brut Champenois and in 2014 a Verdicchio long-Charmat that was given the name of the grand-father of the owner: Primo (in Italian language it means "First", the first of the sons of the Togni family).

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 800-950 feet 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, 10 miles away from the *Appennines* mountains and 25 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 Verdicchio Brut we always use the wine coming from the latest harvest. Harvest time usually happens at the beginning of September when the level of acidity is high and the sugar level is low.

Winemaking: The grapes are collected in small boxes and are immediately cooled down with the "cold soak technique" (SO₂), followed by soft pressing (*Nitrogen press*). The must is then immediately brought to 35-40°F for undergoing a 3 days static decantation. After the clearing of the must, the temperature is increased up to 60-65°F to start fermentation which lasts around 20 days. The still wine is subsequently introduced into 100 HI pressurised, stainless-steel autoclaves along with yeasts and sugar for the process of "prise de mousse" (bubble production) where it ferments for about 50 days.

TASTING NOTES:

Colour: Bright straw-yellow with greenish nuances.

Bouquet: The bouquet is fragrant and intensely fruity. It shows clean notes of apples and citrus, accompanied by slight hints of white flowers.

Taste: Bubbles are fully textured and persistent. At the first sip it's very refreshing and clean, with ripe citrus, lemon, green apple, and touches of grapefruit. The finish is mineral and crisp with the typical varietal almond flavor.

Serving suggestions: Perfect as an apéritif, it pairs well with seafood or cheese appetizers and tempura vegetables, but also very versatile as a food companion in general.

Technical data: sugars 9 g/l, alcohol 12%, acidity 6,67 g/l, pH 3,26, pressure 4.2 bars