



CASALFARNETO

## PECORINO 2018

**Appellation:** Falerio DOC Pecorino

**Grapes:** Pecorino 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:** Pecorino 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:** Pecorino is a newly rediscovered grape, once forgotten because of the low yield that characterizes this varietal. In the 70's it was found around a farmhouse at 2500 ft a.s.l. and soon replanted for further studies; the first ever vintage made with this grape dates back only to 1994, a very young grape with a great potential still to be discovered. The legend says that its name derives from the *transhumance* history, which is still common in our Region: during the hot summer months the shepherds bring their sheep (in Italian language "pecore") on the mountains to feed them with green pastures, where the Pecorino grape was also growing naturally. So we could translate Pecorino as the *grape of the sheep*.

**Terroir:** the vineyards are between 1050-1200 feet a.s.l. and are located on the municipality of *Offida*, on the southern side of Marche region in the province of Ascoli Piceno, 10 miles away from the *Adriatic* sea. 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, tendentially loose texture, with sand and clay composition.

**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 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 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 18 days. The wine then rests in steel in its fine lees for about 3 months before bottling.

### TASTING NOTES:

**Colour:** Pale straw yellow with green hues.

**Bouquet:** Characteristic citrusy and tropical fruit notes, such as clementine, mango and pineapple, but also stone fruit and hints of herbaceous notes such as sage.

**Taste:** Balanced, good acidity, round, thick mouthfeel. Flavors of white peach, lemon and pear. Slightly mineral finish.

**Serving suggestions:** Pairs well with shellfish and seafood dishes, white sauce pasta and risotto, poultry dishes, young soft cheeses.

**Technical data:** sugars 4 g/l, alcohol 13 %, acidity 6,05 g/l, pH 3,41

