



CASALFARNETO

VERDICCHIO Classico 2024

Appellation: Verdicchio dei Castelli di Jesi DOC Classico

Grapes: Verdicchio 100%

Background of the winery: CasalFarneto is a family owned, independent wine producer. With its 43 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 13 different wines from it (from charmat to champenois, to stainless steel, cryomacerated, riserva, botrytis, passito, orange, pét-nat...).

Background of the wine: At CasalFarneto all Verdicchio vineyards are grown to produce low yield in order to qualify for the Riserva appellation parameters (below 10 tons/hectar). Only after the sensorial and chemical analysis of the different masses of wine we decide if a specific one will qualify for the Riserva level or for the Superiore level. The remaining part then goes for this wine and is classified just as Classico.

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: The year 2024 has been the hottest year ever recorded in many parts of the world, including Marche region, with the last 3 consecutively recording a yearly average of more than 15°C (60°F). The winters and springs are becoming milder (February +3,5°C) and summers are the ones showing a stronger temperature increase, with more frequent heat waves above 35°-40°C (95-105°F) and night temperatures steadily above 20°C (70°F). In terms of rainfalls, we had a drier start with rains concentrated in a shorter period of time (mainly March and May). The summer has been hot and dry, with temperatures constantly above historical trends from mid-July to mid-September. As a consequence, the harvest started 3-4 weeks in advance to maintain freshness and aromas in our grapes. The grapes were beautiful and perfectly healthy, but lighter, with a yield loss of about -25%.

Winemaking: The grapes are hand-picked and conveyed firstly on a *vibrating table*, then destemmed and finally 50% of the berries are individually cut to preserve the integrity of their skin (and aromas). The berries are then cooled down to around 8°C before proceeding to the *Nitrogen press*. The must then proceed to 36h of static decantation before starting the fermentation for 18 days at 16°-18°C. The wine then stays in steel in contact with its fine lees until the bottling time (usually 3-4 months).

TASTING NOTES:

Colour: Pale straw yellow with green hues.

Bouquet: Delicate fruity aromas with floral hints of hawthorn, apple and citrusy notes, with the typical almond aftertaste.

Taste: Warm and enfolding on the palate, with a nice freshness and delicate minerality, with a typical almond aftertaste complementing its bouquet.

Serving suggestions: Cold and hot starters, pasta with white sauces, grilled seafood.

Technical data: sugars 2,5 g/l, alcohol 13%, acidity 5,9 g/l, pH 3,25

