



CASALFARNETO

il gusto del tempo



PAO Orange 2024

Appellation: Marche IGT Bianco

Grapes: 100% Verdicchio *on skins*

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: Paō takes its name from the owner's name Paolo Togni, we shortened his name and added an accent on the letter "O" which doesn't belong to Italian alphabet. We opted for this unusual name and phonetic to gather the idea of something new and experimental, same as it is an Orange wine made with Verdicchio grape in our winemaking tradition. As for the shape of the bottle we opted for one that resembles the shape of the *amphora-shaped cocciopesto jars* that we use for fermentation, whereas the label shape gives the idea of the circularity of the fermentation movements which occurs within these kinds of containers.

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 Apennines 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 temperature of more than 15°C (60°F). The winters and springs are becoming milder (February +3,5°C than historical trends) 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 (mainly March and May). The summer has been hot and dry, with temperatures constantly above historical trends from mid-July to mid-September. Therefore, 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: harvest of the Paō started on the first week of September, two weeks earlier than the regular harvest time for the Verdicchio in our area. 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) and remove inner seeds for avoiding some bitter notes. The whole berries are then conveyed in 15HL amphora-shaped *cocciopesto* jars (a material made from a mix of clay, ceramic and lime) to start the fermentation process. After fermentation is over, we leave the wine in contacts with its own skins and lees for a period of 7 months before being decanted and then bottled.

TASTING NOTES:

Colour: Golden yellow with orange reflections.

Bouquet: aromatic and bright, with dried citrus fruit, peach skin and spices.

Taste: Medium-bodied, tense and vivid on the palate, with fine, chalky tannins. Concentrated and racy.

Serving suggestions: ideal with seafood chowders, smoked seafood, rich and tasty seafood dishes, but also white meats and tangy, mature cheeses.

Shelf life: 10-15 years.

Bottles produced: 3.600

Technical data: sugars 0,4 g/l, alcohol 14,5%, acidity 5,24 g/l, 3,50 pH, 97 g/l Total SO₂, 24,6 g dry extract