



CASALFARNETO

QUIRICO PECORINO 2023

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 12 different wines from it (from charmat to champenois, to stainless steel, cryomacerated, riserva, botrytis, passito, orange...).

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. For doing so we are making a long-term rental of 11 hectares in the area of Offida and Castignano where our technical staff follows all agronomic and winemaking stages.

Background of the grape: Pecorino is a newly rediscovered grape, once forgotten because of the low yield that characterize this varietal. In the 70's it was found around a farmhouse at 800 meters 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 300-350 meters a.s.l. and are located on the municipality of *Offida* and *Castignano*, on the southern side of Marche region in the province of Ascoli Piceno, 15 km 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, tendentiously loose texture, with sand and clay composition.

Harvest notes: The vintage 2023 has been characterized by a mild winter with limited rainfalls and temperatures slightly above historical trends. The start of the spring followed a similar trend until May, when the weather pattern changed completely with abundant and sometimes destructive rains which lasted almost three months until early July. The higher temperatures altogether with the very high humidity contributed to widespread problems of downy mildew which has dramatically reduced the yields especially in Center and South Italian regions. In July the temperatures increased a lot, starting a long period of sun and drought: July has been very hot and steamy, followed by a warm August and a first part of the autumn with temperatures higher-than-average which lasted until the end of October, allowing a perfect weather covering the whole harvest season.

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 16 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: 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 1,1 g/l, alcohol 13 %, acidity 6,44 g/l, pH 3,28

