



CASALFARNETO

il gusto del tempo

## PAŌ Orange

**Appellation:** Marche IGT Bianco

**Grapes:** 100% Verdicchio *on skins*

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

**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.

**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, tendentially loose texture, two meters below ground we find a deep layer of clay. The vineyard has North-East exposure.

**Harvest notes:** The vintage 2022 has been characterized by general drought and temperatures above the historical average. The period January to July witnessed -46% of rainfall – making it the driest vintage in history since 1800 – and the highest average temperatures of the last 50 years. Luckily some rains in August and then also in September helped to mitigate this difficult situation helping the vines to complete their vegetative cycle and bring grapes with the right phenolic maturation, with quantity and quality in line with previous vintage.



**Winemaking:** harvest of the PaŌ started on the third week of September, one week 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). 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:** It shows citrus and white flowers aromas altogether with mineral hints.

**Taste:** Rich and complex, warm with a very long dry finish, delicate tannins enhancing the mouthfeel.

**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:** 1.500

**Technical data:** sugars 3,2 g/l, alcohol 15%, acidity 5,20 g/l, 3,60 pH