



FORTEVECCHIA 2021

Appellation: Verdicchio dei Castelli di Jesi DOC Classico Superiore

Grapes: Verdicchio 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: Fontevecchia is our flagship wine, one of the 3 wines produced since the very beginning, with the first vintage dating back to 1995. The name means "old spring", a very small creek that delimitates the right side of our property. The iconic "Woman of Bacchus" that can be seen on the label is taken from a painting that the important local artist *Bruno d'Arcevia* donated to the founder at the time he opened the winery.

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: winter 2020-21 witnessed in general higher-than-average temperatures (8th year in a row). December and January were warm and rainy, followed by a very dry spring with fresher temperatures. This led to a delay in blossoming which was then recovered starting from June, when temperatures finally "exploded" and were steadily above average until the end of September. The harvest 2021 in general can be considered one of the hottest in our history and also the driest since 1961, leading to an average of -30% in quantity harvested.

Winemaking: the 2021 is the first vintage completely made by our new winemaker consultant Stefano Chioccioli, which brought a newer style to our wines. The grapes are immediately cooled down with the "cold soak technique" (CO₂) and conveyed firstly on a *vibrating table*, then destemmed (*Pellenc machine*) and finally some 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 18-20 days at 16°-18°C. The wine then stays in steel in contact with its fine lees doing *batonnage* every week until March, followed by the last static decantation before clarification and bottling.

TASTING NOTES:

Colour: Bright straw yellow with greenish reflections.

Bouquet: Clean and fresh on the nose, the bouquet is very complex and ranges from aromas of white flowers, stone fruit, citrus notes and aromatic herbs.

Taste: a structured wine with nice freshness, sapidity, minerality and persistence; fruity on the palate with the typical almond after-taste of the Verdicchio varietal.

Serving suggestions: vegetables or seafood starters, mushrooms, beef or salmon carpaccio, white sauce pasta or risotto, grilled fish and white meats.

Technical data: sugars 3,7 g/l, alcohol 13,5%, acidity 5,94 g/l, pH 3,26