



CASALFARNETO

CRISIO 2018

Appellation: Castelli di Jesi Verdicchio Riserva DOCG Classico

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: Crisio (from the Greek language "Crysos" = "Gold") was born with vintage 2010, the same year when the DOCG appellation was created for the Verdicchio. Instead of upraising one of our existing Verdicchio to the "Riserva DOCG" level, we decided instead to push further our experimentation and create a brand new wine. Our idea was to play with the idea that the Verdicchio is often considered to be the *Chablis of Italy*, but in order to get closer to a Burgundy style, we needed to work in order to control the power, and especially the alcohol level, which often characterize many Verdicchio Riserva. Thus we came to the idea of the three harvest times and the complex winemaking described below in the winemaking section, which led to preserve freshness, control the alcohol level, increase elegance and focus on the natural minerality of the Verdicchio.

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: 2018 can be considered a fresher vintage than the previous one. It started with a warm and dry early part of winter, followed by February and March which have been one of the coldest and more rainy of the last 30 years, leading to a later beginning of spring. April instead has been much warmer and drier than average, which brought to a fast blooming and recovering the slow start of the season. May was again very rainy which helped to refill the water resources before a dry and hot summer, followed by a warm and dry autumn which helped the slow ripening of the grapes for an easy harvest time.

Winemaking: The grapes are collected in three separate times within the same harvest and the same vineyard: the first one early in September (same as the sparkling wine base), the second one at the traditional harvest time at the end of September, the third one slightly late at the beginning of October. Each one of the three harvests are vinified separately. The grapes are collected in small boxes and are immediately cooled down with the "cold soak technique" (cold CO₂), followed by soft pressing (*Nitrogen press*). The must is then immediately brought to 0-4°C for undergoing a 3 days static decantation. After the clearing of the must, we proceed to the different vinifications: the early harvested grapes (50% of the wine) undergo just the fermentation in tonneaux (500 l), the regular harvested (25%) and late harvested grapes (25%) are instead fermented separately in stainless steel tanks at a controlled temperature. Soon after the 3 parts are blended together in stainless steel where they stay for one year, followed by a long bottle refinement.

TASTING NOTES:

Colour: Pale straw yellow with green hues.

Bouquet: A pronounced aromatic note of freshness, and persistent hints of citrus, white flowers, white fruit and aromatic herbs.

Taste: Very elegant, full body and complex yet fresh and mineral. Long savory finish.

Serving suggestions: It matches perfectly with any important dish of seafood and shellfish, crustaceans and crudités, pasta dishes with aromatic herbs, mushrooms and truffles, with semi-mature cheeses.

Shelf life: 15-20 years.

Technical data: sugars 2,0 g/l, alcohol 13,5%, acidity 6,1 g/l, pH 3,31

