

CASALFARNETO

PECORINO 2024

Appellation: Falerio DOC Pecorino

Grapes: Pecorino 100%

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: 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 fur 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 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 of more than 15°C (60°F). The winters and springs are becoming milder (February +3,5°C) 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 of time (mainly March and May). The summer has been hot and dry, with temperatures constantly above historical trends from mid-July to mid-September. As a consequence, 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: 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 1,5 g/l, alcohol 13 %, acidity 6,3 g/l, pH 3,25