



VINDEPENDENTS

Casal Farneto

Collequieto Pecorino

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| COUNTRY OF PRODUCTION | Italy |
| REGION OF PRODUCTION | Marche |
| APPELLATION | FALERIO DOC PECORINO |
| WINE STYLE | Still White |
| ABV % | 13.0% |
| RESIDUAL SUGAR (g/l) | 3.5 |
| CLOSURE | Cork |
| VEGAN | No |
| VEGETARIAN | No |
| ORGANIC | No |
| BIODYNAMIC | No |
| LOW SULPHUR | Yes |

The Estate

Casalfarneto is a winery located in the heart of the Verdicchio dei Castelli di Jesi Doc Classico area, at 320 mt above sea level. The property counts on 35 hectares total, of which 28 planted with white grapes and 7 planted with red grapes. The estate is equipped with the most advanced winemaking technology and the wine production focus mainly in the valorization of the Verdicchio grape, exalting its characteristic of versatility and potential of ageing.

Casalfarneto is generally acknowledged by the national and international press to be amongst the top producers of Marche region.

Winemaking

Soft pressing of the bunches static decantation at low temperatures followed by around 15-18 days fermentation in steel with controlled temperature. The wine then rests in steel for around 3-4 months before bottling.

Tasting Note and Food Pairing

A balanced, finely structured mineral wine with a personality typical of the variety with good acidity that is fresh, quite mellow, and very agreeable. With shellfish and seafood, fish dishes, white meat, mature cheese and cured meat.

Other

