



## MASTER INFORMATION SHEET

Please fill in Your Response to the following questions as best as possible. Contact Enotec with any questions.

General Information	Your Response
Legal name	CASALFARNETO S.R.L.
Winery name	CASALFARNETO
Brand name	CASALFARNETO
Brand History	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...).
Wine name	VERMOUTH ROSSO - 2° TEMPO
Region	Marche
Region History	Marche
Zone	N.A.
Single vineyard or commune?	Neither are applicable
Commune name, if applicable	
Type/Tipologia	Other
Vintage	N.V.
Grape variety(ies)	75% verdicchio.
Alcohol % on Laboratory analysis	Other ingredients: sugar 10%, alcohol 6%, water 5%, natural extracts of herbs and spices
Alcohol % on label	4% (Artemisia min. 50%, then mint, nutmeg, cloves, anis, cinnamon, cinchona, natural caramel...)
Acidity %	18
Residual sugar	18
Tentative Bottling Date	N.A.
Tentative Release Date for Enotec pickup	160
Expected Total Quantity produces (Bottles)	
Expected U.S. Allocation (Bottles)	

Vineyard Information	Your Response
Vineyard name	
Vineyard History	
Harvest date/vendemmia	end of September 2019
Vineyard hectares (ha)	28
Year vineyard was planted	from 1985 to 2015
Vineyard exposition	Northwest
Trellis type or system	guyot
Are there particular clones of grapes planted	all new vines of Verdicchio comes from rooted cuttings of our oldest vineyard
What is the soil type?	loose texture tending to sandy, with a clay layer 2 meters underground



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Describe the weather during this growing season-what challenges did you face?

2019 vintage gave very good quality red grapes overall in Marche region. The winter had the correct amount of snow and rain, refilling the underground water resources. During the spring we had a long rainy May with temperatures well below average for a long time. This led to two consequences: a delay of 2 weeks for the ripening of the grapes and smaller bunches with thicker skin, leading to a loss in some cases of 30% of the juice. The summer then resulted not excessively hot, with good day/night temperature excursions that favored the aromatic profile of the grapes. September was warm and sunny, allowing the perfect balance of acidity and sugars and bringing healthy grapes to the harvest.

Winemaking Information	Your Response
Winemaker name	DANILO SOLUSTRI (in house) FRANCO BERNABEI (consultant)
Is your harvest done by hand or machine?	hand
How did you sort the fruit? Manually or with vibrating table?	manually
Did you crush and destem or did you use the stems?	crush and destem
Cold maceration used, if so how long?	no
Type of yeast used-commercial or indigenous	commercial
Punch down or pump over?	pump over
What temperature did you ferment at?	16-18°C
Post fermentation maceration used, if so for how long?	Stainless vertical
Malolactic fermentation?	No
If malolactic, what percentage?	
Total aging (stainless, wood, etc.)	we prepare the hydro-alcoholic infusion with herbs and spices, which lasts around 35-40 days. We then top it with water and sugar to reach the desired level of alcohol and sweetness. Subsequently we add this infusion to the wine and leave it for about 10-15 days before filtration and bottling.
If wood, what is the barrel size, age & type of oak?	
Barrel cooper and forest, toast level of oak	
Additional bottle aging?	
Describe the wine's aroma.	intensely balsamic nose with a complex bouquet of the spices and herbs used in the recipe (Artemisia min. 50%, then mint, nutmeg, cloves, anis, cinnamon, cinchona, natural caramel...)
Describe the wine's color.	amber
Aging potential	5-7 years
Is the wine organic?	no
Is the wine certified organic?	no
Is the wine vegan?	no
Food pairings/abbinamenti gastronomici	perfect as an after-dinner where you can serve it simply with ice and orange peel. It's mostly used with Negroni, Manhattan or Americano style cocktails, but it can also be added to many cocktails where it adds up a nice balsamic and spicy complex note
Enter winemaker tasting notes.	At first sip it shows a nice balsamic freshness, it's very rich and warm on the palate, where the Verdicchio Doc wine base brings a great structure, with a very long spicy finish.
Enter journalist reviews.	International Wine and Spirits Competition (UK) - 91/100 pts

Case & Bottle Information	Your Response
Type of closure	Synthetic composite
Capsule color	copper



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Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass	dark glass	
Weight per bottle	1.565	3.45 lbs.
Bottles per case	6	
Weight per case	10	22.0
Number of cases per pallet	60	
Case dimensions		
	Length:	31 12.2"
	Width:	21 8.3"
	Height:	32 12.5"
Pallet configuration		
	Cases per layer:	12
	Layers per pallet:	5
UPC code	8052787410017	

ENOTEC ONLY	
COLA #:	20035001000598
Suggested Retail Price (SRP)	
Allocations:	

