



AZIENDA AGRICOLA FAILONI

Esino Rosso

Winemaker Antonio Failoni's first memory of the Marche was its silence. This verdant land of rolling hills, modest vineyards and ancient olive trees, perfectly placed between the sea and the imposing Apennine Mountains, was exactly where he wanted to live his lifelong dream of growing vines and making wine. Over 25 years he assembled his estate, small parcel by small parcel; in the early 2000s, he planted his vines by hand, giving the Marche's native varieties Verdicchio and Montepulciano pride of place. Farmed organically, his wines reflect the rhythms of the seasons and are a true reflection of the Marche's understated beauty.

WINERY: Azienda Agricola Failoni

WINEMAKER: Antonio Failoni

ESTABLISHED: 1990

REGION: ITALY • Marche • Staffolo

APPELLATION: Esino DOC

BLEND: 60% Sangiovese and 40% Montepulciano

VINEYARDS: Estate vineyards (2.2 acres) sit at 1,200 feet in altitude, on a series of rolling hills that face south/southeast. Soils are sandy, with veins of limestone. Vines are cared for according to organic principles, but the estate is not officially certified.

AGE OF VINES: 15+ years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank and in large French oak tonneaux (7.5HL) for one year.

TASTING IMPRESSIONS: Aromas of red plums, autumn leaves, summer berries. Full, with good acidic balance; light spice on the finish.

PAIRING SUGGESTIONS: Pasta with garlicky tomato sauces; roasted pork sausages; grilled flatiron steak



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