



AZIENDA AGRICOLA FAILONI

Verdicchio dei Castelli di Jesi Classico

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: Verdicchio dei Castelli di Jesi Classico DOC

BLEND: 100% Verdicchio

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. Full-cluster press; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank for six months on fine lees.

TASTING IMPRESSIONS: Aromas of lemon blossoms, grapefruit zest. Juicy yet balanced and refined; citrus and light almond on the finish.

PAIRING SUGGESTIONS: Fresh seafood such as oysters or clams; risotto with spring vegetables



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