



AZIENDA AGRICOLA FAILONI

Marche Bianco

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: Marche Bianco IGT

BLEND: 100% Verdicchio

VINEYARDS: Estate vineyards sit around 1,200 feet in altitude, on a series of rolling hills that face south/southeast near the village of Staffolo. Soils are sandy, with veins of limestone.

AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested. Full-cluster press; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of lemon curd, grapefruit zest, stone fruits, light herbs (rosemary, juniper). Medium-bodied, textured, refined; citrus, stone fruits, almond

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



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