



AZIENDA AGRICOLA FAILONI

Rosso Piceno

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: Rosso Piceno DOC

BLEND: 45% Montepulciano, 45% Sangiovese, 10% Merlot

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

AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank and in 30HL Slavonian casks ("botti") for one year.

TASTING IMPRESSIONS: Aromas of red currant, wild strawberry, licorice. Fresh and juicy, with a spiced finish.

PAIRING SUGGESTIONS: Pasta with wild boar ragu; roasted chicken with herbs; aged cheeses



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