

	Retail	Savings
\$16.99	\$20.00	15%

2015 Failoni Rosso Piceno product-timed-pdf - Marche, Italy - Certified Organic

Why We're Drinking It

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.

Named after the river that runs through this region of verdant, rolling hills and ancient olive trees, this wine reveals the heartfelt connection between the land and this modest family estate.

While Antonio wasn't born into a winemaking family, he knew early on that it was his true calling, inspired by the enticing aromas of fermenting grapes from a neighboring cantina when he was still young. He decided to realize his dream in the Marche after a family holiday, seduced by the region's peaceful landscape, healthy vineyards and ancient villages.

For some 25 years Antonio has purchased land, plot by plot, in and around the medieval village of Staffolo. Cared for organically, his 50 acres—10 acres of vines and 10 of 200-year-old olive trees, the rest wild countryside—benefit from a particular microclimate. Here the warming influence of the Adriatic Sea and the cool winds off the Umbrian Apennine Mountains combine to create an ideal balance for grape growing.

Failoni wines are character-rich, speaking passionately and honestly about the Marche's inspiring landscape and its native flavors.

Tasting Notes

Aromas of red currant, wild strawberry, licorice. Fresh and juicy, with a spicy finish. Full-bodied, earthy, divine: Rosso Piceno is the heart and soul of the Marche, a red redolent of ripe red fruits, light pepper and herbs.

VARIETAL

45% Montepulciano, 45% Sangiovese, 10% Merlot

APPELLATION

Marche, Italy

ALCOHOL

13.50

SIZE

750ml

BLEND

45% Montepulciano, 45% Sangiovese, 10% Merlot

FERMENTATION

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