

# **Aurora ‘Rosso Piceno’ 2019**

**Producer:** Azienda Agricola Aurora

**Provenance:** DOC Falerio, Piceno, Marche

**Farming:** Organic, polyculture

**Grape(s):** Montepulciano 50%, Sangiovese 40%, Cabernet Sauvignon 10%

**Vineyard:** SE facing vineyards at an elevation of 180 m with vines averaging in 20 years of age on calcareous, clay soils with sand

**Fermentation/ Aging:** Destemmed grapes were spontaneously fermented in steel tanks at a controlled temperature of 25 C.

Pneumatically pressed after 10 days of maceration, settled

**Fining/ Filtration:** filtered at 1 micron shortly before bottling in the Spring

**Sulfite:** Added at the beginning of fermentation, during racking and just before bottling but never surpassing 50ppm

**Misc:** Designed by Carlo Marchetti, the label represents the “Velurd” traditional carnival festival of Offida.



## **The Producer:**

A banker, a factory worker, a printer and a firefighter walk into a bar. Sounds like the start of a dorky joke but that’s how Azienda Agricola Aurora got its start. The foursome settled on their course over many discussions on the meaning of work and how best to live for food, travel and passion. Of the four, only Lorenzo the firefighter had any experience in agriculture but his family embraced the dream he shared with his friends and helped them build the skills to realize their vision. For the first few years they were weekend warriors, sharing labor over weekends and holidays to get their vision up and running. In the early 80’s their friend Federico joined them and they were finally ready to expand their side hustle into a full operation just as committed to biodiversity and clean farming as they were in the very beginning.

## **The Vineyard**

The farm began in 1979 with 3 hectares of mixed, organic agriculture long before ‘organic’ became a recognized term. In 1982 they expanded to 7 hectares of mostly including the first hectare under vine. They have further expanded to 32 hectares, with 20 hectares of arable land and the rest forested. The south east facing, hillside vineyards are planted to traditional Piceno varieties Montepulciano and Sangiovese as well as a portion of Cabernet Sauvignon at an elevation of 180 meters and punctuated by centuries old olive trees. The vines are an average of 20 years growing on calcareous, clay soils with veins of sand.

**The Cellar**

Hand harvested grapes were destemmed and spontaneously fermented in steel tanks at a controlled temperature of 25 C with one open air pump over and three indoors every day. Pneumatically pressed after 10 days maceration and decanted before aging in steel tanks. Racked three times and filtered at 1 micron before bottling in the Spring.

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