

Aurora 'Falerio Bianco' 2019

Producer: Azienda Agricola Aurora

Provenance: DOC Falerio, Piceno, Marche

Farming: Organic, polyculture

Grape(s): 50% Trebbiano, 25% Passerina and 25% Pecorino

Vineyard: SE facing vineyards at an elevation of 180 m with vines averaging in 30 years of age on calcareous, clay soils with sand

Fermentation/ Aging: Lot was settled, racked and a natural fermentation was initiated using a pied de cuve in temperature controlled steel. Aged without battonage and racked three times before bottling.

Fining/ Filtration: filtered at 0.45 microns shortly before bottling in the Spring

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

Misc: The label is a work by the artist Carlo Marchetti representing the winery by showing the raising of the mythological wagon of Aurora.



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 vineyards, planted to traditional Piceno varieties at an elevation of 180 meters and punctuated by centuries old olive trees. The vines are an average of 30 years growing on calcareous, clay soils with veins of sand.

The Cellar

Each variety was fermented separately with the lots directly pressed through a pneumatic press and then chilled to 10 degrees Celsius for 12 hours of settling in steel tanks. Racked away from the lees, a spontaneously fermented pied de cuve of actively fermenting juice is added to the must. The base wines ferment in stainless steel tanks at a controlled temperature of between 20-22 degrees Celsius. Aged without battonage and racked three more times. Filtered at 0.45 microns before bottling in the Spring.

For more details email info@OlmsteadWine.com

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