

# CASTELLO FAGETO



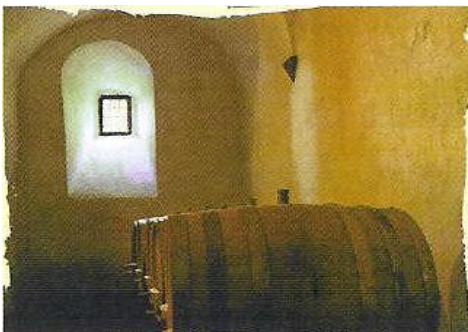
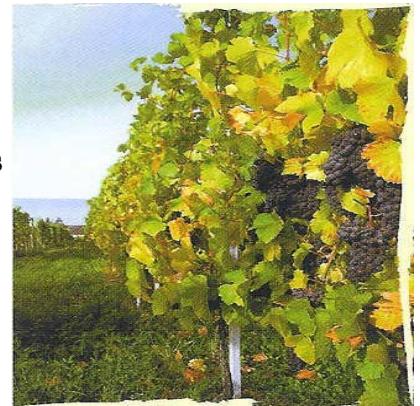
## History

As the third generation in this family, Claudio Di Ruscio has continued his father's tradition in the wine-producing sector by bringing modern ways to do things, as well as new ideas within the wine-makers of the Marche. The invaluable experience gathered over the years, the research and the experiments carried out both in the vineyards and the winery have allowed his firm to take part in the recent quality revolution involving the Rosso Piceno and the other wines from the Picento area in general.



## Vineyard

The Castello Fageto farm currently owns 22 Ha of land, of which 3 Ha is an olive-yard and 18 Ha a vineyard, spread over the green hills of Campofilone and Pedaso and overlooking the Adriatic sea, only 3 km away. The favorable position of the vineyards, the sun, and the mild climate produce excellent grapes that are meant for the production of quality wines. Great care is also taken over the olive harvesting, whose pressing gives an oil with a intense savor and fruity taste.



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*Claudio di Ruscio (owner) with his family.*

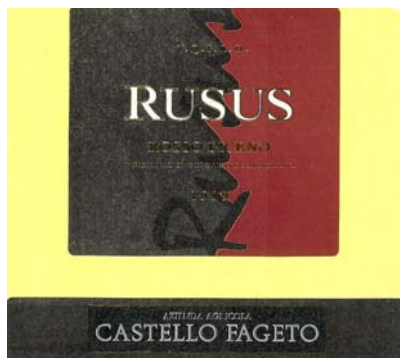
## AZIENDA AGRICOLA CASTELLO FAGETO

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Winemaker: Pierluigi Lorenzetti

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# CASTELLO FAGETO - wines



## Rosso Piceno "Rusus" Riserva d.o.c.

*This intense, ruby color wine matches a wooden fragrance and a balanced fruity taste of small black fruits and balmy memories. Its bouquet is smoothly caramel-flavored to the palate. Full-bodied and rounded wine of remarkable depth and structure. Here you can find the flavor of the great upper-class wines.*

**Varietal:** Montepulciano 50%, Sangiovese 50%

**Production area:** Property estate in Pedaso and Campofilone territories.

**Average altitude:** 320m above sea level.

**Soil type:** Rocky and lightly calcareous

**Vinification:** Harvest time begins by mid October with accurate selection of grapes which are thinned in due time to eliminate any excessive production. The grapes are destemmed, gently crushed and macerated in fermentators with periodic submersions for better extraction of color, complexity and tannins. During this time the wine also completes its alcoholic fermentation at a temperature never exceeding 28C. The wine is then transferred for about 6 months in stainless steel tanks and successively in 25hl French barrels where it aged for 12 months. The wine remained for a further six months in the bottles prior to release.

**Hl per hectare:** 40 hl

**Density production:** 3800 vines per hectare

**Total Acidity:** 5.05 g/l

**Residual sugar:** 6 g/l

**Alcohol content:** 13.00%

## Serrone i.g.t. Rosso Marche

*Intense ruby red in color. Intensely fruity, with hints of toast, coffee, and dark chocolate. Finely structured with soft tannins and lingering finish.*

**Varietal:** Cabernet Sauvignon 60%, Merlot 40%

**Production area:** Property estate in Pedaso - Monte Serrone - territory Balcony cultivation in front of the Adriatic sea.

**Average altitude:** 280m above sea level.

**Soil type:** Gravel soil composed of marine fossil sediments.

**Vinification:** Harvest time for Merlot began by mid September while for Cabernet Sauvignon it started by October tenth with accurate selection of the grapes which were thinned in due time to eliminate any excessive production. The grapes were harvested manually and gathered in small wooden boxes.

The grapes are destemmed, gently crushed and new methods were used, which guarantees a very gentle processing. Maceration takes place for about 15-18 days in large fermentators with periodic submersion for better extraction of color, complexity and tannins. The wines are then racked, blended and rested for six months before they are transferred in new and one year old barriques for about 12 months of aging; after which time they are bottled and aged for a further 12 months before release.

**Hl per hectare:** 40 hl

**Density production:** 5000 vines per hectare

**Total Acidity:** 6.00 g/l

**Residual sugar:** 5.00 g/l

**Alcohol content:** 13.50%

