



# FATTORIA CORONCINO TROVATORI DIVINI

The wine producer is that who is well versed in winemaking techniques and in business objectives. He knows how to make grapes and wines reach their optimal quality, and is able to replicate this without hesitation in the quantities and characteristics that market trends require.

For better or worse, that is not who we are.

We do not tell our vines what to do or how to get there, we do not set them on a rigid diet, we prune them depending on their unique characteristics and qualities. We do our best to let our grapes reach ripeness without poisoning the vines or ourselves. So what we harvest is not what we *produce*, but what we *find*. The same ethos is applied when we bottle the wine - we only combine wines that harmonise with each other - aiming for quality, not quantity. In this way, we are less wine *producers* but more trovatori DiVini (wine *troubadours*).

## Our History

In the early '90s, we began to question the accepted "wisdom" of fertilising the soil to achieve the "perfect" grape. We believe that the use of fertilisers in vine growing stunts the natural process of roots absorbing nutrients and mineral particular to that region. The end result is a wine that could have been made anywhere. In 1993 we made a conscious decision to stop using fertilisers in our vineyards and established our current approach of making wine that is unsullied, unadulterated and truly indigenous to Marche.

## Our Vineyards

All our white grape vineyards are registered in the Castelli di Jesi DOC register. About 3% of these are Trebbiano and Biancame grape, the rest is Verdicchio. In a few of our vineyards, the graftings came from an older Gaiosipino vineyard as well as another one from the 1900s. Some of our vineyards are from the 1970s, their vines grafted via *selection massale* with cuttings from small local nurseries. We harvest our grapes at peak maturity - when they are ripe and delicious. We never harvest early for the sake of acidity - the grapes tell us when they are ready.

## Our Wine

Our wine arrives on the palate without pretension, a frank, a total and continuous sensation that remains in the mouth and opens up in a mineral finale. It goes further - it is digestible, a fond memory the day after and not a headache to be nursed.

We do not outsource any grapes or wine. We give equal care to all our produce and use the same techniques across all of our vineyards. We do not sell bulk wine, only bottles... and only if it meets our exacting standards. Total SO<sub>2</sub> contents average 50-60mg/l. possibly up to 70mg/l for the wines with a longer life expectancy.

## GAIOSPINO

Gaiosipino vines grow in a vineyard in Spescia, Cupramontana. The moniker "Spescia" sounds unpleasant in Italian and so for over 30 years, we have been using our very own made-up name, *Gaiosipino*, to describe the wine produced from these grapes. The vineyard is situated on the southwestern slope of a very steep hill that was once a chalk quarry. The soil is calcareous marl and the vines are planted transversally in graduated terrace steps. Of 3 Ha, the initial two were planted in 1979, the remaining one in 1990. We use a mix of simple and double Guyot breeding system and when it comes to the harvest, as we do for all our grapes, we use clean crates and check the quality of each grape we pick.

We adopt soft pressing, static settling of musts, indigenous yeasts and a relaxed control of the temperatures. We let the musts ferment and rest either in stainless steel, cement vats or in 500 litres oak barrels. We then allow for time to pass - as much as is needed, without forcing the natural process. Before we bottle Gaiospino we carry out careful and thoughtful tastings in order to blend the wines matured in the vats and those which have fermented in the barrels.

The structure and agility of Gaiospino allow it to be paired with a wide range of fish and meat, even red meats. Potential to age: 10+ years

## IL CORONCINO

This wine is made from a selection of grapes from the Coroncino and Cerrete vineyards, which are situated on the hill where our cellar is built, overlooking views of the sea. The two sites are both predominantly clay-based, with medium-textured soil and are at an altitude of 420m at Coroncino and 300m at Cerrete. The latter is 28 years old and has a planting density of 3960 vines/ha. Coroncino has 1.3 Ha at the same density, planted 7 years ago, plus half a hectare of 44-year-old vines with a density of 1666 vines/ha.

Harvesting, pressing and fermentation techniques follow the same procedure as for our other grapes (cement and stainless steel), but without the use of oak barrels.

Il Coroncino is an elegant, pervasive, prototypical Verdicchio, true to its grape and terroir, with a high and ethereal profile. It embodies the energy of Verdicchio grapes in an agile and bright tension. White flowers, citrus notes with a bitter-almond finale.

Potential to age: 6-10+ years

## IL BACCO

Il Bacco is a blend of wines from our different vineyards made with the musts that come from the second round of soft pressing. From this diverse origin, it derives a powerful structure and great flexibility when combining with food - it will support any meal. A simple, consistent and generous wine, it is approachable and friendly. Potential to age: 4-6 years

## GANZERELLO

Ganzerello is a mix of Sangiovese grosso, Sangiovese and Syrah 3%.

We make this from two small vineyards 600m apart from each other, both in Spescia and partly within the Gaiospino vineyard itself. The first vineyard of 0.5 Ha is 21 years old, the second smaller one (.25Ha) is 44-year-old. We harvest grapes with ripe tannins. Fermentation is done in vats with grape skins and then aged in re-used oak barrels. Ganzerello is a diminutive for Ganzo, or cool (in its slang meaning). The clue is in the name - it's cool without overdoing it. Ganzerello is an honest and drinkable wine: getting to the bottom of the bottle is a satisfying experience with no regrets.

## Final note

On the 27th December of 1983, a young and determined Lucio Canestrari embarked on a rather ambitious redecoration of his father's restaurant in Rome. An onlooker casually observed, "You are never going to make it". He responded in a manner that has become familiar to anybody who has ever visited him in his cellar at Fattoria Coroncino "*n do arivo metto 'n segno*", which literally means *I'll leave a mark where I arrive*. Simply put, I'll do all that I can manage to do - no more - no less.

These words are found on every one of our bottles and are the motto of Fattoria Coroncino. *n do arivo metto 'n segno* is an idea that is based on embracing one's limitations. Having great aspirations - but a sensibility that allows one to work with what they have. At Fattoria Coroncino, we strive to make the best use of what nature gives us - we will not promise you the sky - just very good wine. Nothing more, nothing less.

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