

# FAUSTI



In 1997, Christina Fausti, a vineyard owner in the Marche region of Italy, partnered with world-renowned winemaker Domenico d' Angelo to pioneer the development of organic viticulture. Their dream, today a reality, began with the challenge of producing a special organic blend utilizing two varietals, Montepulciano (indigenous of the March region) and Syrah (an international varietal), in a specific geographical location in the Marche region. The resulting wine was named "Vespro" and has become a signature wine of the Fausti portfolio.

Located in the town of Fermo, just 1.25 miles from the Adriatic coastline, the 25 acre Fausti estate is in the final stages of transitioning to fully organic growing practices. The 22.5 acres of vineyards have a high density of 2000 vines per acre. They include 5 varietals, including three different Montepulciano clones (one of which is a direct descendant of one hundred year old vines from Fermo), Syrah and Sangiovese; and 2 white varietals, Passerina and Pecorino. In 2002, a new state of the art winery was built directly next to the house and the vineyards, which uses gravity to transfer wine into the storage facility below ground where the wine is aged to perfection.

Although sparse with vineyards today, wine production in this area was of some historical significance. The coat of arms on the medieval tower overlooking the estate, and a vine with three grape clusters were recorded in historical documents. Having important historic relevance, the tower became the symbol of the winery; reigning over the vineyards, countryside, the Conero and Sibillini mountains, and the Adriatic Sea.

## VESPRO

REGION: Marche  
WINEMAKER: Domenico D'Angelo  
CONSULTING ENOLOGIST: Alberto Antonini  
VARIETAL: 70% Montepulciano, 30% Syrah  
BOUQUET: Scents of blackberries, pepper and cocoa  
with an edge of smoke  
COLOR: Deep purple  
TASTE: Supple, ripe and generous dark berry fruit  
AGEING: 18 months in French oak of which  
50% are new  
YIELD PER VINE: 2 lbs  
CASES PRODUCED: 1,250  
FOOD PAIRING: Grilled or barbecued meats, pasta  
carbonara or roasted duck  
SERVING TEMP: 68° F (20° C)

