



Az. Ag. SALADINI PILASTRI

Following the hilltops beside the Tronto River Valley that slope towards the Adriatic Sea from the city of Ascoli Piceno, you encounter one of the many characteristic little towns called Spinetoli. It is perhaps one of the few towns where the ancient, traditional way of life of the Piceno hillsides lives on. "SPINETUM", the ancient fortified village, dates back to Roman Age from where its name originates. It is there that the family of the Count Saladini Pilastrì dwells, producing and bottling their exclusive wines. The agricultural estate "Villa Saladini Pilastrì" stretches out covering 320 hectares (800 acres) of land, from the calcareous hilltops of Spinetoli to the sweet, sunny hills of Montepandone and, at only a few meters from the sea, to Porto D'Ascoli. About half of the land is reserved for the production of specialized vineyards. The Villa Saladini Pilastrì wine cellar stands in the heart of the estate and is almost completely underground beneath a 15th century stately villa that is surrounded by an elegant open gallery. Until the end of the World War II, the vineyards were managed in the 'sharecropping method', where the sharecroppers used to produce their wine individually and give part of the production to the Counts' cellar to be aged in barrels. After the WWII, the farmers became salaried employees. In the early 1970's, a new winery was built next to the old cellars to handle the large quantity of grapes harvested. This was the effective start of the Saladini Pilastrì winery. The winery produces an average of 900,000 litres of wine a year of which 55-60% are red. Due to their discriminating selection of grapes, less than half the production makes it to the bottles. The rest of the production is sold locally in bulk, in the province of Ascoli Piceno. The winery has been modernized during the last few years utilizing the most up to date technology, including refrigeration at controlled temperature, grape-must filtration and stainless steel storage tanks. For the maturation of the most precious red wines, refurbished old Slavonian oak barrels are utilized. It is quite important to remark that most of the vineyards that produce the higher quality grapes are cultivated organically, without chemical fertilizers and supplements. In these cases we fight the usual diseases in the vineyards by spreading suited insects and natural sulfur. Obviously organic cultivation implies smaller yields but increases **quality**. The emblem "Vino Biologico" is assigned after 3 years of totally organic cultivation which means that part of Saladini Pilastrì wines will be officially organic from the 1997 harvest. The natural geological situation of the hillside vineyards, together with the exceptional climate and air currents of the Tronto river valley and the nearness to the sea, lend to the great uniqueness and distinctive personality of Saladini Pilastrì wines.

FALERIO dei COLLI ASCOLANI

(Organic)

GRAPE TYPE: 65% Trebbiano, 15% Passerino, Chardonnay, Sauvignon, Verdicchio.

COLOR: Light Straw

BOUQUET: Delicate tropical fruit, sweet pea and wild flowers.

TASTE: A zingy mouthful of apricots, mango, and banana harmoniously supported by a balanced acidity and lengthy finish.

RECOMMENDED DISHES: Light to medium seafood dishes and seasonal fruit preparations such as gaspacho or salsa.

SERVE: Chilled; 50° F (10° C)



ANGELINI
1870-1990