



## Oasi degli Angeli Kurni



REGION/ ORIGIN	Marche Marche IGT Rosso	WINEMAKER	Marco Casolanetti
VINTAGE	2012	WINERY ESTABLISHED	1997
VARIETALS	100% Montepulciano	VINEYARD(S)	Estate fruit – trained w/ Alberello a Conocchia
ALCOHOL	15%	AGE OF VINEYARD(S)	95 years
FERMENTATION	Stainless steel ML in barrel Indigenous yeasts	SOIL TYPE	Alluvial, sand, limestone
AGING	22 months	ELEVATION	400 meters
VESSEL	New French oak twice 11 months each time	FARMING METHODS	Organic/Biodynamic (not certified)
FILTER/FINING	None	PRODUCTION	7,000 bottles
TOTAL SULFUR	32 mg/l		
RS	3.1 g/l		

*Over 5 generations of grapes, grains, and olives in this fertile area  
has finally taken form in this tiny production winery since 1997*

Marco Casolanetti is the fifth generation of his family to live and tend to their 17 hectares of land in the heart of Piceno, sitting very far south along the coast of Marche. He is the first generation to focus the property on their old Montepulciano and Bordo (the local Grenache) grape vines, and began to plant more vineyards, replacing old fields of grain that the family always made orzo pasta from, a local favorite. Marco is a visionary; a man with an engineer's brain and a winemaker's passion. Likeminded with the generations that preceded him, he is as natural in the winery as he is in the fields. Fruit is grown in remarkably high densities (one vineyard has 400,000 plants per hectare!) and produce very low yeilds per plant; giving incredible focus and purity to the grapes on this alluvial soil. A combination of this well draining earth and air that is full of seaspray and odium (it is only 1.8 meters to the water), the fruit is disease resistant, healthy, and concentrated. In the cellar, only the best (untreated) Grenier new French oak is used, no sulfites until bottling, and ample time in bottle before release, creating some of the most exciting and elegant wines to come from the Marche.

*Kurni = a local and old nickname for Marco's family*

The 2012 Kurni primarily comes from a 95-year-old plot of Montepulciano that the Casolanetti family has farmed for generations. Densely planted and high above the nearby sea, these natural and healthy vines produce incredibly intense and complex fruit. As Marco uses no additions whatsoever during the vinification of his wines (he only uses small bits of sulfites just before bottling), his practices are peculiar yet remarkable. The old-vine must starts natural fermentation in large, 2,500 and 3,000L Grenier oak (from the same cooper as DRC), while the small amounts of younger vine fruit go into stainless steel with extra time on the skins. All is then put into brand new French barrique to undergo the long and slow malolactic fermentation (often lasting well into the summer after harvest), and after 11 months, the first and only racking takes place. The wine is moved by gravity into, yet again, brand new French barrique. This protects the reductive Montepulciano from experiencing this fate, and continues to age for another 11 months before bottling. The result is nothing short of spectacular, focused, intense, aromatic, and elegant. A wine to last in the cellar for decades.