Oasi degli Angeli

Kurni

REGION/ ORIGIN	Marche Marche IGT Rosso	WINEMAKER	Marco Casolanetti
VINTAGE	2023	WINERY ESTABLISHED	1997
VARIETALS	100% Montepulciano	VINEYARD(S)	Estate fruit – trained w/ Alberello a Conocchia
ALCOHOL	14.6%	AGE OF VINEYARD(S)	70 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	7,500 bottles
TOTAL SULFUR RS	41 mg/l 1.4 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 *Kurni* is a singular expression of Montepulciano from the rolling hills of Cupra Marittima and Ripatransone in the Marche. Sourced from old vines averaging 70 years of age, planted at extreme densities (up to 40,000 plants/ha) in sandy, silty soils with gypsum and no chemical inputs, this wine is a study in intensity and purity. The 2023 vintage was harvested by early October and fermented naturally, 60% in open conical vats and 40% in stainless steel, with no temperature control, followed by an extended maceration of up to 25 days. 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. Bottled unfined and unfiltered, Kurni is a powerful and layered red with inky depth, ripe black fruit, floral tones, and an unmistakable energy that speaks to the vineyard's old vines and low yields.