



IDENTITY | A DREAM COME TRUE

The brand name **Fausti** is born with the specific purpose to create a structure integrate harmoniously in the territory, which we have always loved and where we grew up.

The strong ties with the land, coupled with the perfect combination of high density of vines per hectare and low production of grapes per vine have produced exceptional results.

An important step that was taken, in accordance with the company's spirit, was that of shifting to **organic farming** the total hectares of vineyard, distributed between the communes of Fermo and Offida.

We intend to be a landmark in the development of the area by applying specific ethics of cultivation that are far from the mere exploitation of the land.





PHILOSOPHY | BALANCE OF NATURE

We intend to **respect the environment** in the production of genuine wines that stand out for pleasure and complexity based on the following principles:

1. for man agriculture means partnership with the land, plants and animals;
2. in this partnership all the partners have equal rights and dignity;
3. if the land, plants and animals are threatened they will certainly be no longer available;
4. acceptance of controlled damage;
5. the quality of wine depends on the vineyard but it's nature that decides;
6. use means of cultivation that favor biodiversity, which are essential to a balanced system

In conclusion, in the vineyard and fields we try to respect the "partners" that we have chosen.

Leave to our children a healthy and objective agriculture as we inherited from our predecessors.



THE LAND | FIRMUM ET PICENUM

Firmum and Picenum have always been areas very much dedicated to growing grapes.

Stories tell of the freedom enjoyed by the municipality of Fermo in the middle ages by virtue of being the official pontiff supplier of wine and wheat.

The dominating medieval tower adjacent to our company, which has become the symbol of the company, was owned by the Matteucci counts, who were lords of Fermo.

The heraldic symbol that is still visible on the tower wall portrays a vine with three bunches of grapes as evidence of the importance of this type of cultivation since the Medieval period.

From the hills along the Adriatic Sea to the slopes of Mount Ascension and overlooking the Sibillini mountains, the characteristics of the area have made it possible to successfully achieve a variety of cultivations: three types of **Montepulciano** (Monteprandone, Fermo, Conero), **Sangiovese** from Montalcino, **Syrah** from Provence, **Pecorino** and **Passerina**.





VESPRO

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| DESIGNATION | Marche Rosso IGT |
| AREA AND DISTRICT OF PRODUCTION | Fermo, Marche |
| GRAPES | Montepulciano 60%, Syrah 40% |
| ALCOHOL | 14% |
| SURFACE OF VINEYARD | 2 hectares |
| ALTITUDE | 100/140 m |
| SOIL EXPOSITION | South, southwest |
| SOIL TYPE | Alluvial, middle clayey mixture |
| VINEYARD CULTIVATION SYSTEM | Cordone speronato |
| PLANTING DENSITY | 5000 plants per hectare |
| HARVEST PERIOD | End of October |
| YIELD PER HECTARE | 5000 Kg per hectare |
| LENGTH OF FERMENTATION | 3 days at 30° then 17 days at 25° |
| MATURATION METHOD | 18 months in french oak barriques 30% new |
| YEAST USED | Selected |
| OENOLOGICAL OPERATIONS | 2/4 pumpovers/day and 2 delestage |
| NOTES | This wine is made from very intensely treated vines where green harvest is done. The ripening is pretty advanced and the selection of grapes during harvest is extremely accurate |
| SENSORY FEATURES | Intense bright purple colour. An unmistakable aroma with green pepper, red fruit, licorice, coffee and chocolate notes. Smooth flavour wine rich of soft but intense tannins. Wine of great structure |
| BEST SERVED WITH | Savoury first courses, red meat, game and mature cheese |
| AWARDS | GAMBERO ROSSO “3 BICCHIERI” 2008 GAMBERO ROSSO “3 BICCHIERI” 2006 LUIGI VERONELLI “IL SOLE” 2006 LUIGI VERONELLI “3 STELLE” 2006 |



PERDOMENICO

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| DESIGNATION | Marche Syrah IGT |
| AREA AND DISTRICT OF PRODUCTION | Fermo, Marche |
| GRAPES | Syrah 100 % |
| ALCOHOL | 14% |
| SURFACE OF VINEYARD | 1 hectare |
| ALTITUDE | 100/140 m |
| SOIL EXPOSITION | South, southwest |
| SOIL TYPE | Alluvial, middle clayey mixture |
| VINEYARD CULTIVATION SYSTEM | Cordone speronato |
| PLANTING DENSITY | 5000 plants per hectare |
| HARVEST PERIOD | End of September |
| YIELD PER HECTARE | 6000 Kg per hectare |
| LENGHT OF FERMENTATION | 3 days at 30° then 17 days at 25° |
| MATURATION METHOD | 16 months in french oak barriques 50% new and 50% second passage |
| YEAST USED | Selected |
| OENOLOGICAL OPERATIONS | 2/4 pump-overs for day and 2 delestage |
| NOTES | This wine is made from very intensely treated vines where green harvest is done. The ripening is extremely advanced and the selection of grapes during harvest is extremely accurate. A vivid and intense purplish. Spicy notes of green pepper, undergrowth fruits, dried prunes. Unmistakably typical Syrah, all round full complete taste with soft but intense tannins. Great with all dishes made with meat and seasoned cheese. |
| SENSORY FEATURES | |
| BEST SERVED WITH | |
| AWARDS | LUCA MARONI 96 PUNTI “3° MIGLIOR VINO ROSSO D’ITALIA” 2018 |



FIRMUM

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| DESIGNATION | Offida Pecorino DOCG |
| AREA AND DISTRICT OF PRODUCTION | Ripatransone (AP), Marche |
| GRAPES | Pecorino 100 % |
| ALCOHOL | 15% |
| SURFACE OF VINEYARD | 1 hectares |
| ALTITUDE | 500 m |
| SOIL EXPOSITION | Northwest |
| SOIL TYPE | Alluvial, mineral gravel |
| VINEYARD CULTIVATION SYSTEM | Guyot |
| PLANTING DENSITY | 2800 plants per hectare |
| HARVEST PERIOD | End of September |
| YIELD PER HECTARE | 7000 Kg per hectare |
| LENGHT OF FERMENTATION | 5° for 24 hour and 16° in following 19 days |
| MATURATION METHOD | 6 months in steel then 8 months in 100% new french oak barriques |
| YEAST USED | Selected |
| NOTES | This wine is obtained from very well kept vineyards in a high hilly area with cool temperatures during the period of maturation. The wine has an intense straw yellow color. |
| SENSORY FEATURES | Delicate fragrance dominated by citrus and sweet fruits. The taste is compact, sour, and salty with a well-structured mineral. |
| BEST SERVED WITH | Great for all types of fish, but especially for roasts and soups. |



FAUSTO

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| DESIGNATION | Rosso Piceno DOC |
| AREA AND DISTRICT OF PRODUCTION | Fermo |
| GRAPES | Montepulciano 60%, Sangiovese 30%, Syrah 10% |
| ALCOHOL | 14% |
| SURFACE OF VINEYARD | 6 hectares |
| ALTITUDE | 100/140 m |
| SOIL EXPOSITION | South, southwest |
| SOIL TYPE | Alluvial, middle clayey mixture |
| VINEYARD CULTIVATION SYSTEM | Cordone speronato |
| PLANTING DENSITY | 5000 plants per hectare |
| HARVEST PERIOD | End of October |
| YIELD PER HECTARE | 8000 Kg per hectare |
| LENGTH OF FERMENTATION | 3 days at 5° then 17 days at 25° |
| MATURATION METHOD | Steel |
| YEAST USED | Selected |
| OENOLOGICAL OPERATIONS | 2/4 pump-over for day |
| NOTES | This wine is made from very intensely treated vineyards where green harvest produces very low yeasts of grapes for plant, producing a wine very rich in taste. |
| SENSORY FEATURES | A vivid and intense red color. Great scents of fresh bush fruit slightly spicy, and ripe cherry. |
| BEST SERVED WITH | Great with all dishes made with meat and seasoned cheese. It's a wine for everyday |



AMEDEO

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| DESIGNATION | Falerio Pecorino DOC |
| AREA AND DISTRICT OF PRODUCTION | Fermo, Marche |
| VARIETY | Pecorino 100 % |
| ALCOHOL BY VOLUME | 14% |
| VINEYARD SIZE | 4 hectares |
| ALTITUDE | 300 m |
| SOIL EXPOSITION | South |
| SOIL TYPE | Alluvial, middle clayey mixture |
| VINEYARD CULTIVATION SYSTEM | Guyot |
| PLANTING DENSITY | 5000 plants per hectare |
| HARVEST PERIOD | End of September |
| YIELD PER HECTARE | 8000 Kg per hectare |
| LENGTH OF FERMENTATION | 24 hours at 5° then 19 days at 16° |
| MATURATION METHOD | Steel |
| YEAST USED | Selected |
| OENOLOGICAL OPERATIONS | Refrigeration |
| NOTES | This wine is made from well-managed vineyards, situated in a valley with cool temperatures during the period of maturation |
| SENSORY FEATURES | An intense straw colored wine. Delicate fragrance with a prevalence of citrus and lavender. Salty, persistent and full-bodied flavour with acidulous notes |
| BEST SERVED WITH | Great for all types of fish, especially for shellfish and raw fish |



CRIS

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| DESIGNATION | Marche Passerina IGT |
| AREA AND DISTRICT OF PRODUCTION | Fermo, Marche |
| GRAPES | Passerina 100 % |
| ALCOHOL | 13% |
| SURFACE OF VINEYARD | 4 hectares |
| ALTITUDE | 100/140 m |
| SOIL EXPOSITION | South, Southwest |
| SOIL TYPE | Alluvial, middle clayey mixture |
| VINEYARD CULTIVATION SYSTEM | Cordone |
| PLANTING DENSITY | 5000 plants per hectare |
| HARVEST PERIOD | End of September |
| YIELD PER HECTARE | 9000 Kg per hectare |
| LENGTH OF FERMENTATION | 20 days |
| MATURATION METHOD | Steel |
| YEAST USED | Selected |
| OENOLOGICAL OPERATIONS | Refrigeration |
| NOTES | This wine is made from very intensely treated vines located on the base level of a valley where during ripening period temperature are much lower than exposed hillsides |

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| SENSORY FEATURES | A straw colored wine. Delicate fragrance with a prevalence of citrus and lavender. Salty, persistent and full-bodied flavour with acidulous notes |
| BEST SERVED WITH | Great for all types of fish, especially hors d'oeuvres and blue fish |



RUSE

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| DESIGNATION | Marche Sangiovese IGT |
| AREA AND DISTRICT OF PRODUCTION | Fermo, Marche |
| GRAPES | Sangiovese 100 % |
| ALCOHOL | 14% |
| SURFACE OF VINEYARD | 1 hectares |
| ALTITUDE | 100/140 m |
| SOIL EXPOSITION | South, southwest |
| SOIL TYPE | Alluvial, middle clayey mixture |
| VINEYARD CULTIVATION SYSTEM | Controspalliera allevata a cordone misto |
| PLANTING DENSITY | 5000 plants per hectare |
| HARVEST PERIOD | End of September |
| YIELD PER HECTARE | 8000 Kg per hectare |
| LENGTH OF FERMENTATION | 24 hours at 5° then 19 days at 16° |
| MATURATION METHOD | Steel |
| YEAST USED | Selected |
| OENOLOGICAL OPERATIONS | Refrigeration |
| NOTES | Well-managed vineyard and intact grapes. Early harvesting in order to preserve freshness and acidity |
| SENSORY FEATURES | Light rose colored. Red fruit and ripe apple aroma. Fresh, enveloping, light and delicate flavour |
| BEST SERVED WITH | Excellent with starters and fish soup, fresh cheese and white meat |



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