Collequieto Pecorino

CasalFarneto

Fresh, textured Pecorino from Marche, with juicy peach, lemon zest and a bright mineral finish.

Country	Italy
Region	Marche, Falerio DOC
Grapes	Pecorino
Vintage	2024
Alcohol	13% ABV
Bottle size	750 ml
Style	White, crisp, textured and dry
Farming	Organic
Suitability	Vegan and vegetarian



Tasting note

Juicy peach and lemon zest lead into delicate white flowers and fresh herbs. The palate is crisp and dry, with a rounded texture that gives the fruit a little extra weight. A bright mineral finish keeps it refreshing, making this an appealing alternative to Pinot Grigio.

The producer

Founded in 1995, CasalFarneto is based in Serra de' Conti, in the hills of Marche. Best known for Verdicchio, the estate also champions other local varieties, including Pecorino. Its cellar sits beneath a vineyard-planted roof, which helps regulate temperatures and blends the building into the surrounding landscape.

Winemaking

The grapes are gently pressed and the juice is cold settled to preserve delicate aromas. Fermentation takes place over 15–18 days in temperature-controlled stainless steel, followed by around four months in tank. No oak is used, keeping the focus on fresh fruit, texture and Pecorino's naturally lively acidity.

Food pairing

Grilled prawns, seafood risotto, roast chicken, burrata or fresh pesto pasta.