



L'Agricola del Farneto - Biodynamic VitiCulture Tressano di Castellarano (RE) - Italy

'L'Agricola del Farneto' is a modern agricultural farm that produces quality wines in a sustainable way following the biodynamic agricultural methodologies, respecting nature and the environment. Our 34 hectares farm is located on top of Castellarano hills in the province of Reggio Emilia. The farm flat territory is 250 meters from sea level and it is surrounded by woods and fossil rich clay rifts called 'calanchi'. Farneto farmland enjoys a special micro climatic conditions characterized by an excellent exposition to the sun light. Its soil is a mixture of clay, silt and extremely fine sand. The singular characteristics of this soil date back to the Pliocene epoch. Thirty million years ago the entire area of Farneto together with Secchia valley were completely covered by sea waters. Through the centuries sea waters gradually receded leading to the formation of several clay layers which today can be easily noticed in the composition of this soil. A series of successive deposits produced a terrain which is compacted at the surface, but very friable (brittle/crumblly) underneath. These underneath layers are rich with a mineral called feldspar (crystalline minerals that consist of aluminum silicates) which is highly soluble with humidity. This terrain which is rich in clay, silt and extremely compacted fine sand has allowed the perfect conservation of a variety of marine fossils which can be easily found still today. Among these fossils the most interesting one is the skeleton of a whale 'Valentina' which was excavated not far away from Farneto in 2004 and dates back 3,6 million years ago. This remarkable fossil can now be admired in the Reggio Emilia Natural Science and History Museum. Besides for the optimal conservation of Pliocenic fossils this terrain is particularly ideal for grape growing. The weather, the characteristics of Farneto terrain and the optimal isolated exposure to sunlight of Farneto plateau have rendered this area particularly suited to the cultivation of grapes. To increase the quality level and the intensity of taste of our wine, we keep the productivity per hectare low. L'Agricola del Farneto farm is located in Emilia specific geographically named area which has a series typical kind of vineyards. The name of this area Colli di Scandiano e di Canossa appears in the D.O.C. official vineyard Italian State register dated 20-06-96 DM (GU n.232 of 3-10-1996). The planting system is single espalier of 4000 stumps per hectare.

The production is inferior to 40 hectolitre per hectare. In the vineyard there are: 17500 square meters (4.33 acres) of Colli di Scandiano and Canossa Marzemino D.O.C.; 19935 square meters (4.92 acres) of Colli di Scandiano and Canossa Cabernet Sauvignon D.O.C.;

5865 square meters (1.45 acres) of Colli di Scandiano and Canossa Sauvignon D.O.C.; 16250 square meters (4.01 acres) of Colli di Scandiano and Canossa Chardonnay D.O.C.; RIO ROCCA wines: Berzmeim (100% Marzemino) e Caberzmeim (80% Cabernet Sauvignon and 20% Marzemino).

Our wines are prepared following natural methods and contain no additives or any other chemical substances. The wine mature in French oak barrels for a full year before being bottled.

Marzemino (balsamino, berzemino or belzamino) these are only some of the names that have being given to this kind of wine through the years, and historically it has always been cultivated in this area.

The name of this wine is connected to a legend that explains how Marzemino wine originated in a very ancient town next to the Black Sea named 'Merzifon'. During the years of the Trojan Wars (1193-1183 B.C.) the wine, was brought by some people escaping the wars through the Adriatic Sea to Northern Italy. In our region this derivations of this wine has always been used to produce balsamic vinegar.



According to historical documents in 1046 Queen Matilde di Canossa's father Bonifacio donated this special vinegar to the German emperor Henry III. This wine has also touched the heart and fantasy of a more recent artist in 18th century. The name of this wine is in Mozart's very famous Don Giovanni's opera and was thus sang for the first time in Prague in 1878. In the XV Scene of the Second act of the Opera the Lyrical singer Don Giovanni at the table happily orders his servant Leporello 'Versa il vino! Eccellente Marzimino!' / Pour the wine the exquisite Marzimino/. In the scene Marzimino wine is immediately associated with the eating of a tasty piece of Pheasant 'Questo pezzo di fagiano piano piano vo' a inghiottir'.

RIO Rocca



L'Agricola del Farneto
Viticoltura Biodynamica

L'AGRICOLA DEL FARNETO Via Covetta, 5
Tressano di Castellarano - Reggio Emilia - Italy
tel. +39.0536.253001 fax +39.0536.990400
www.agrifarneto.it - e-mail: info@agrifarneto.it



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