

PECORINO DOC 'FALERIO'

2021 | White Wine



Italy, Marche

Moncaro

Case Size: 6

Pale straw-yellow colour with greenish highlights. Initial fruity notes give way to subtle bitter aromas of Mediterranean flora, typical of these grapes. On the palate the wine is crisp and fresh with a vibrant acidity and minerality.

Vinification:

The grapes are hand and mechanically picked from vineyards located in the town of Acquaviva Picena, located with the Falerio dei Colli Ascolani DOC. The 6 to 30 year old vines are guyot, double guyot and double-arched cane trained. 1,700 and 3,500 vines per hectares. The vineyards have a sunny, Northern exposure located 250-350 metres a.s.l. After a gentle pressing on arrival at the winery, gravity cold settling of the juice followed by fermentation at controlled temperatures in tank with selected yeasts. The wine then spends a brief period "sur lie" and then matures in bottle in temperature controlled storage.

Grape Varieties: Pecorino

Classification: DOC | **ABV:** 12.5% | **Closure:** Synthetic Cork