

FALERIO PECORINO DOC
TERRE CORTESI



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Vineyards

Growing area: Marche, province of Ascoli Piceno.

Location: Piceno zone, in the DOC Falerio Pecorino area.

Age: 6-30 years.

Soils: alluvial marine sedimentary origin, with prevalence of clay in the inland areas, with sand and stone by degrading towards the coast.

Aspect and elevation: sunny, northern exposure at 250-350 mt a.s.l.

Varieties and growing practices

Grapes: Pecorino.

Trainig system: guyot, double guyot and double-arched cane.

Vineyard density: 1.700-3.500 vines per hectare.

Yield: 11 t. of grapes/ha.

Vinification

Harvest: by hand and by machine.

Vinification: gentle pressing, fermentation at controlled temperature with selected yeasts.

Maturation: after a short period "sur lie", the wine matures in bottle in temperature-controlled storage.

Tasting notes

Appearance: pale straw-yellow colour with greenish highlights.

Bouquet: initial scent of fruit that gives way to subtle bitter aromas of Mediterranean flora, typical of these grapes.

Palate: crisp, with a vibrant acidity and minerality on the palate that make this wine fresh and deliciously approachable.

Alcohol

12,50% vol.

Cellaring

This wine expresses its best qualities within the first year of its life, but it can be drunk within 2/3 years from harvest.

Serving suggestions

Excellent aperitif, it loves sea-food starters, ham and melon, pasta with fish "in bianco" and fried.

Serving temperature

10/12° C.