

FALERIO DOC

Blend Of Grapes

Trebbiano 30-50%, Passerina 10-30%, Pecorino 10-30%.

Harvesting And Vinification

Determined by 3- parameter maturation curve: sugar, total acidity, pH.
Thermo-conditioned vinification process for white grapes: cold static decantation of the must at a controlled temperature of 16°C

Maturation

In stainless-steel tanks for at least 6 months.

Ageing

In bottles for at least 1 month.

Sensory Profile

Straw yellow in colour, freshly intense bouquet of white flowers, dry on the palate, fragrant, acidic dominance. Altogether a harmonically youthful wine.

Serving Suggestion

To be served chilled at a temperature of 10-12°C with hot and cold fish starter courses, pasta dishes with tomato sauce, white meat and above all with plain Mediterranean seafood dishes.



DATA SHEET