

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.

Analysis Data

Alc. cont. 12.5% vol., Total acidity from 6 to 6,5 g/l., Volatile acidity from 0.15 to 40 g/l, Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l.

