

FALERIO DOC 'PICENI'

Data Sheet

The ancient history of Falerio is written in its Roman name. A name that comes from the ancient city of "Faleria", nowadays known as Falerone. Falerio is the living testimony of the fame which wines from the Picenum region enjoyed as far back as the times of Imperial Rome. History is still highly valued at the Tenuta De Angelis.

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 SUGGESTIONS: 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.

SHELF LIFE: 3 years ca.

