



FALERIO PECORINO

MARCHE
Denominazione di Origine Controllata
PECORINO

2021

Its name derives from the ancient city of Faleria, subsequently became an important Roman colony with the name of Falerio Picenus in 29 a.C., nowadays Falerone and from the indigenous vine variety of Pecorino. Wine-made to low temperature in steel tins and aging “sur lie” for a long period, moreover, it expresses a particularly intense and definite character. It is the ideal accompaniment with dishes based on shellfish, seafood and also white meat and cheese made from medium or long aging.

Best served at 10 – 12 °C



Solo dalle nostre uve biologiche,
raccolte e selezionate a mano



Technical Card

Wine

Name:	Falerio Pecorino
Origin of the name:	Its name derives from the ancient city of Faleria, subsequently became an important Roman colony with the name of Falerio Picenus in 29 a.C., nowadays Falerone and from the indigenous vine variety of Pecorino.
Denomination:	Falerio Pecorino D.O.C. (label guaranteeing the Quality and the Origin of the wine)
Year of production:	2021
Grapes:	100 % Pecorino
Production potential:	10.000 bottles
Area of Origin:	Monte Rinaldo, territory of "MARCA FERMANA" (FM)

Soil

Physical / Chemical features:	Clay
Position:	Hilly
Altitude:	250 metres above the sea level
Aspect:	South / South-West

Vineyards

Age:	Pecorino: 8 years
Vineyard farm system:	Espalier
Vineyard farm form:	Double guyot
Measurement:	2.8 x 1.2
Surface area:	Ha 1
Yield:	Pecorino Q.li 80
Harvest time:	First ten days of September

Grapes:	ORGANIC FARMING CERTIFIED GRAPES
Thinning:	Not conducted
Selection:	Manual for every bunch of grapes, during harvest
Harvest:	Manual in 200-250 kg bins

Wine making:	Destalking, with the aid of a heat exchanger, cooling to the temperature of 6° C, maceration at the same temperature in a temperature-controlled steel fermentation vat for 72 hours. Soft pressing and clarification of grapes must. Fermentation at 16° C for about 12 days. Racking and followings pouring. Aging "sur lie" for at least 2 months.
Stabilization:	Static cooling in a special container and filtering at 0.45 micron
Refining:	In bottles in an air-conditioned room for not less than 2 months.
Packaging:	Boxes of 6 bottles on pallets of 90 boxes.

Main analytical parameters:

Alcohol	15% vol.
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