



VINI BIOLOGICI  
**SGALY**<sup>®</sup>  
*Naturali Sensazioni*

## 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

<b>Name:</b>	Falerio Pecorino
<b>Origin of the name:</b>	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.
<b>Denomination:</b>	Falerio Pecorino D.O.C. (label guaranteeing the Quality and the Origin of the wine)
<b>Year of production:</b>	2021
<b>Grapes:</b>	100 % Pecorino
<b>Production potential:</b>	10.000 bottles
<b>Area of Origin:</b>	Monte Rinaldo, territory of "MARCA FERMANA" (FM)

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### Soil

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

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### Vineyards

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

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

<b>Wine making:</b>	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.
<b>Stabilization:</b>	Static cooling in a special container and filtering at 0.45 micron
<b>Refining:</b>	In bottles in an air-conditioned room for not less than 2 months.
<b>Packaging:</b>	Boxes of 6 bottles on pallets of 90 boxes.

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### Main analytical parameters:

<b>Alcohol</b>	15% vol.
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