



PECORINO

Falerio DOC Pecorino

Grapes: Pecorino 100%

Type of wine: Dry white wine

Area of origin: Hilly area in the province of Ascoli Piceno, within the municipality of Offida.

Soil profile: Strong, clayish South-East exposure.

Harvest: Mid-September

Winemaking: Soft pressing of the bunches static decantation at low temperatures followed by around 15-18 days fermentation in steel with controlled temperature. The wine then rests in steel for around 3-4 months before bottling.

TASTING NOTES:

Colour: Pale straw yellow with green hues.

Bouquet: Characteristic citrusy and tropical fruit notes, such as clementine, mango and pineapple, but also stone fruit and hints of herbaceous notes such as sage.

Taste: Balanced, good acidity, round, thick mouthfeel. Flavors of white peach, lemon and pear. Slightly mineral finish.

Serving suggestions: Pairs well with shellfish and seafood dishes, white sauce pasta and risotto, poultry dishes, young soft cheeses.

Serving temperature: 12°C