

Falerio Pecorino DOC - Castelsole



Region. Marche.



Grapes. Pecorino grapes grown in Marche region.



Vinification. Selection and hand harvest of the grapes. Traditional soft pressing and fermentation in white at controlled temperature.



Tasting Notes. Straw yellow color with greenish reflections. Refined and intense bouquet, with hints of fresh fruit, flowers and citrus fruits. Persistent taste, sapid, marked by a young freshness and acidity.



Analysis. Alcohol 13,5% Vol; Total acidity 6 g/l; Residual sugar 6 g/l.



Food Pairings. Ideal with pasta dishes, white meats, fish and soft cheeses. Serve at 8 - 10°C.



Bottle. "Bordolese Sophia" 750 ml (in box of 6 bt).

