FAZI BATTAGLIA

PECORINO FALERIO
DOC

THE WINE HAS A STRAW-YELLOW COLOUR. IT OPENS ON THE NOSE WITH SENSATIONS OF GREEN APPLE, THEN COME HERBACEOUS NOTES. FRESH AND TANGY WITH A MINERAL FINISH.

GRAPE VARIETY
100% Pecorino

PRODUCTION ZONE
Vineyards in the Marche hills

SOIL
Calcareous-clay

TRAINING SYSTEM
Guyot

DENSITY OF PLANTING
4000 vines per hectare

YIELD
100 quintals per hectare

AVERAGE AGE OF VINES
10-15 years

WINEMAKING
In stainless steel tanks

AGEING
2 months

ANALYTICAL DATA
Alcohol 12,5%
Total acidity 5,70 g/l
pH 3,34

*FALERIO COMES FROM *FALERIA*, AN ANCIENT ROMAN CITY LOCATED NEAR PRESENT-DAY FALERONE, IN MARCHE REGION.