
FAZI BATTAGLIA



Falerno Pecorino

DENOMINAZIONE
DI ORIGINE CONTROLLATA

PECORINO

GRAPES:

It is made from Pecorino grapes grown in sunny hillside vineyards in the Marche.

PRODUCTION TECHNIQUES:

After carefully selecting the best bunches, the whole grapes are soft pressed.

Fermentation is done in stainless steel vats at a constant temperature of 14-16°C, in order to enhance the characteristics of freshness in this wine.

After fermentation, the wine ages on its fine lees until January. This enriches it with protein components that add crispness and tanginess.

SENSORY PROFILE:

It has a straw-yellow colour with golden highlights.

The nose displays hints of green apple, as well as the thiolic and herbaceous notes typical of the grape variety.

The mouth is fresh and tangy with a mineral finish.

Serve at a temperature of 8-10°C