



CONTETINELLI

FALERIO PECORINO D.O.C.

Grape variety: 100% Pecorino

Production area: Offida, hillside, south-west exposure (200 m a.s.l.).

Soil: clay loam.

Vine training system: trellis system with Guyot method.

Density: 5,000 vines per hectare

Yield per hectare: 8 tons

Grape yield in wine: 50%

Harvesting season: early to mid-September.

Harvest: by hand in small crates, carried out strictly in the early morning hours at a temperature between 12°C and 15°C to preserve the characteristic aromas. Grapes are immediately taken to the cellar and crushed.

Alcoholic fermentation: in stainless steel at a temperature of 13.5°C for about 20 days.

Refinement: in steel vats with small grape marc from fermentation until the bottling in March. 6 months in bottle.

TASTING NOTES:

Straw-yellow in color with greenish hues, ample bouquet and hints of fresh fruit. Full-bodied and aromatic mouth-feel, with mineral hints and generous floral notes. Excellent structure, well-balanced with a nice note of freshness.