

MODI!

FALERIO PECORINO DOC



TENUTA MANOYLO

FALERIO
DENOMINAZIONE ORIGINE CONTROLLATA
PECORINO
2024



APPEARANCE: straw yellow with delicate green reflections

NOSE: notes of white flowers and aromatic herbs

PALATE: fresh and savior with persistent finish

PAIRINGS: fish-based dishes, cured meats

ALCOHOL: 13.00%

PRODUCTION AREA: Marche, Moresco

VARIETY: 100% Pecorino

SOIL: medium texture tending towards clayey

YIELD PER HECTARE: approximately 90 quintals of grapes

HARVEST: second half of August, handpicked and immediate transport to the cellar for processing

VINIFICATION: after a gentle pressing, The resulting must is fermented in stainless steel tanks. It matures there for approximately six months before bottling

PRUNING SYSTEM: Guyot

PLANT DENSITY: 4000 vines per hectare

VINEYARD AGE: 10 years

ALTITUDE: 100-200 m above sea level