

Ribelle  
FALERIO  
PECORINO



## Ribelle

*Falerio Pecorino DOC*

### **VINE:**

100% Pecorino

### **VINEYARD:**

*Exposure:* south - west

*Ground:* clave - sandy

Kind of plant breeding: counter espalier

*Pruning:* guyot

### **GRAPE HARVEST:**

Manual harvesting in September.

### **VINIFICATION:**

Soft grapes pressing and fermentation in inox steel at copntrolled temperature with again in steel in 9 months.

### **FEATURES:**

Interesting and varied aromatic imprint, from floral chamomile and broom, the medlar fruit and grapes, stand a hint of sage.

### **COUPLING:**

Appetizers and fish. It can accompany white meats.