BASTIANELLI EXPERIENCE

Posato

FALERIO PERCORINO

Denominazione di Origine Controllata

GRAPES
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 pressing and fermentation a controlled temperature.
9 months maturation on fine lees.
Aging in steel for 18 months.

FEATURES
Varied aromatic imprint, powerful, fat with aromas ranging from peach to sage to hydrocarbons.

PAIRINGS
Appetizers and fish first courses, white meats and spicy dishes. It goes well with fresh or slightly aged cheeses.