Ribelle

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 grapes pressing and fementation in inox steel at controlled 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.

PAIRINGS
Appetizers and fish.
It can accompany white meats.

AWARDS
Le Marche nel bicchiere '19: Eccellenza (2018)
Le Marche nel bicchiere '20: Eccellenza (2018)