

PECORINO

FALERIO

Denominazione di Origine Controllata

THE UNMISTAKABLE ORIGINAL VERSION OF FAZI BATTAGLIA'S AMPHORA BOTTLE HAS BEEN GIVEN A NEW LOOK IN WHITE GLASS

THE FLAVOUR OF TASTE MODERN FROM THE 1970S !



GRAPES

It is made from Pecorino grapes grown in sunny hillside vineyards in the Marche.

PRODUCTION TECHNIQUES:

- ✓ The grapes are picked by hand
- ✓ Cold maceration in the press
- ✓ Soft pressing
- ✓ Fermentation in steel at 14 -16°C
- ✓ Ageing for 4 months on the fine lees to add crispness and tanginess to the wine

SENSORY PROFILE:

The wine has a straw-yellow colour. It opens on the nose with sensations of green apple, then come herbaceous notes. Fresh and tangy with a mineral finish.

Serve at a temperature of about 12°C



FAZI BATTAGLIA