



VELENOSI
ASCOLI PICENO



FALERIO

Denominazione di Origine Controllata

FIRST VINTAGE: 1984.

PRODUCTION AREA: Company owned vineyards located in Ascoli Piceno.

VARIETY: Trebbiano 50%; Passerina 30%; Pecorino 20%.

ALTITUDE: 200 m a.s.l.

SOIL: Medium-textured, tending towards a sandy soil.

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Mid-September.

VINIFICATION: Fermentation takes place in stainless steel tanks at a controlled temperature for approximately 10 days. Aging in stainless steel tanks.



SIGHT

Bright straw yellow.



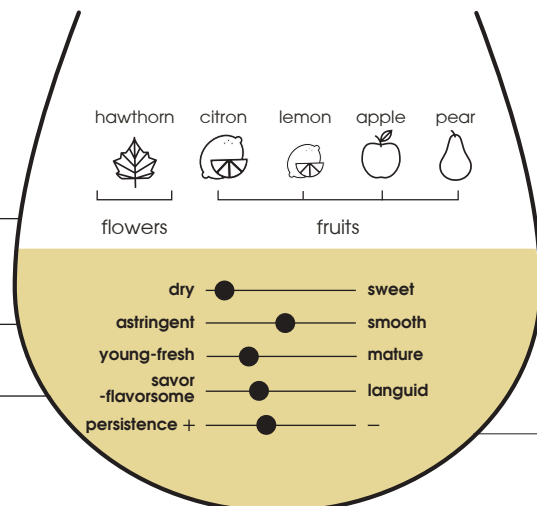
SMELL

Delicate floral scents of hawthorn as well as fruit nuances of citrus and white fruit.



TASTE

Fresh and savory. The floral and fruity scents provide a pleasant, supple and lingering mouthfeel.



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