



Orto di Paolo

Falerio DOC Pecorino Edizione Speciale

FIRST VINTAGE: 2006.

PRODUCTION AREA: Selected company owned vineyards located in Ascoli Piceno, Offida, Acquaviva and Ripatransone.

VARIETY: Pecorino 100%.

ALTITUDE: 200-300 m a.s.l.

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

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 60 quintals approx.

YIELD PER VINE: 1.5 kg approx.

HARVEST: Hand picked in the early morning or late afternoon in small cases.

VINIFICATION: The selection of the grapes, picked in mid-September, is very meticulous and only the best bunches are chosen for the production. A soft pressing is preceded by a cold maceration at a temperature of 5°C. Fermentation takes place in stainless steel tanks at a controlled temperature (14-15°C). The wine then ages until February in stainless steel tanks at a temperature of about 10°C so as to maintain intact the patrimony of the bouquet.



VISTA

Shiny, intense straw yellow.



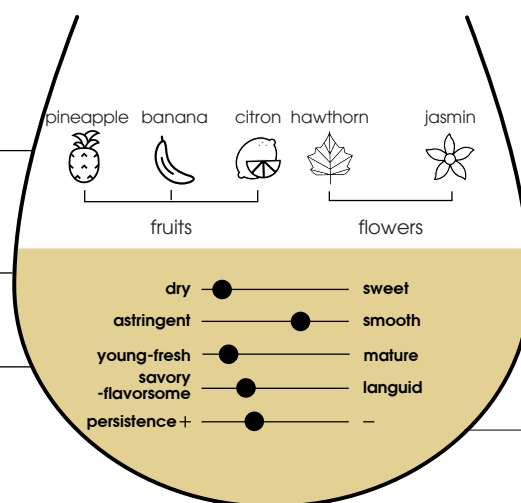
OLFATTO

A complex, elegant and harmonious bouquet with scents of exotic fruit and citrus as well as floral nuances of hawthorn, acacia blossoms, and jasmin. Hints of aromatic herbs.



GUSTO

A great freshness enhances the typical varietal aromas. Acidity, freshness and smoothness blend together in a lingering, elegant and satisfying mouthfeel.



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