



TENUTA MANNOCCHI

*nuances
biologica
vegana
Gialla paglierina luminosa
vengline, bianche
di
fumatu-
li. In
benche al naso si
per
grani imporporati di mandorle e noc-
ciolungana in ogni gnale morbida
e schietta.*



FALERIO PECORINO DOP AGRICOLTURA BIOLOGICA



Grapes	Pecorino (100%)
Production area	Montalto Marche
Altitude	349 mt sea level
Soil type	Clayey soil
Vine training system	Guyot
Vineyard density	3500 vines per hectare
Grape harvest	By hand with dry ice; first week of September
Vinification	Maceration pre-fermentation and reduction fermentation
Refinement	Aging on the fine lees for two months
Alcohol	13% vol
Wine serving temperature	8° - 10°C
Bottles for package	6

Intense straw yellow with verdigris reflections. Intense aroma with floral hints, ripe yellow fruit and a good note of minerality. Fresh on the palate, with good body and good taste-olfactory correspondence.

It perfectly matches with appetizers, first courses, soft cheeses and seafood cuisine.