

CHERRI

d'Acquaviva

FALERIO DOC

**GRAPEVINES**

Trebbiano 50%, Passerina 30%, Pecorino 20%.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Row, Guyot. Density 5000 plants/Ha.

TIME FOR HARVEST

Mid-September.

PRODUCING TECHNOLOGY

Soft whole bunch pressing, controlled temperature alcoholic fermentation followed by some months of maturation.

COLOUR

Straw yellow with light green reflections.

FRAGRANCE

Good olfactory intensity: tart and nutty notes. Apple hints.

FLAVOUR

Long delicate fruity wine. Tasty and fresh.

FOOD PAIRINGS

It is a good match for vegetable pie, appetizers and fish starters.

SERVING

8-10° C.

ALCOHOL

13% vol.

TYPE OF GLASS

Tulip.

PACKING

Bordeaux bottle.