

CHERRI

d'Acquaviva

PECORINO FALERIO DOC



GRAPEVINES

Vitigno Pecorino 85%,
other white wine grapes from Marche Region 15%.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Row, Guyot. Density 5000 plants/Ha.

TIME FOR HARVEST

End of August-beginning of September.

PRODUCING TECHNOLOGY

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

COLOUR

Brilliant yellow.

FRAGRANCE

Refined fragrance, embracing and persistent floral notes.

FLAVOUR

White fruit and almond notes. Fresh and persistent.

FOOD PAIRINGS

A good match for baked vegetables, appetizers and sea food first dishes. Works well also with white meats.

SERVING TEMPERATURE

8-10°.

ALCOHOL

13,5% vol.

TYPE OF GLASS

Tulip.

PACKING

Bordeaux bottle.