



MADONNABRUNA
AZIENDA AGRICOLA



Maree

Falerio-Pecorino DOC

Grapes: Pecorino 100 %

Alcohol: 13,5 %

Vineyards location:

From Lapedona hills, in the area of Fermo.

Exposed at South-South East, 4 km far from the sea.

Yields: 70 q. per hectares

Production method:

The harvest, strictly manual, is slightly anticipated to avoid generation of too much sugar (very typical of this grape). In this way we obtain a wine with great structure but fresh and with a great equilibrium.

Vinification:

Use of dry ice to avoid oxidations, soft pressing, destemming, and cold decanting. The must is then fermented and then matured in stainless steel tanks.

Refined in bottle for at least 4 months.

Color:

Delicate light straw with greenish hints.

Nose:

Intense fruity scents with exotic notes.

Character:

It is vertical and fresh wine. It shows a great acidity and pleasant persistence that define an age-worthy wine. It shows a great structure and body that is evident at the first impact and evolve in a softer and persistent drink. A great length, thanks also to its complexity, favors its pairing with elaborated dishes of both fish and white meet.