

c'è terra e c'è vino.



Produced and bottled exclusively by: La Cantina dei Colli Ripani Soc. Coop. Ripatransone, (AP) Italia - Product of Italy - info@colliripani.com #cantinadeicolliripani - colliripani.com

# Chapter n.3

# Falerio DOC

#### Production area

Ripatransone and neighbouring villages.

## Vinification

Cryomaceration of grapes, soft pressing with must debourbage and temperature controlled fermentation. Maturation 'sur lie' for at least three months.

### Serving temperature

We recommend serving at 10/12°C.

### Wine varieties

Trebbiano, Pecorino, Passerina, Vermentino, Chardonnay, Malvasia.

# Picking method

By hand.

### Organoleptic characteristics

Straw yellow with greenish hues. The nose is complex with hints of tropical fruit and white flowers. Good minerality and acidity.

#### Average yield per hectare

8/9 tons of grapes.

#### Serving suggestions

Ideal with roasted fish and white meat.













