



cantina
dei colli
ripani

c'è terra e c'è vino.

Linea Colli Ripani

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.9

Falerio Pecorino DOC

Production area

Ripatransone and surrounding areas.

Wine varieties

Pecorino.

Picking method

By hand.

Average yield per hectare

8/9 tons of grapes.



Vinification

Cryomaceration of grapes, soft pressing with must debourbage and temperature controlled fermentation, oxygen-free maturation in steel vats, and long periods of contact with fine lees.

Organoleptic characteristics

A straw yellow colour with greenish hues. The nose is intense and persistent, with hints of fresh fruit and citrus flowers. The taste is fruity, full-bodied, slightly acidulous and persistent.

Serving suggestions

Ideal with roasted fish and soft cheese.



Serving temperature

We recommend serving at 12/14°C.