



VALLE DEL CIELO



FELICIA

PECORINO
2018

GRAPES : 100% Passerina. WINEMAKER NOTES : grapes are picked and collected into bins, stocked into a cold room at 0°C (32°F) for 5 -10 days, de-stemmed and gently crushed without oxygen. After static crafication, the yield is about 50%. Selected yeasts are inoculated; fermentation takes place at a regulated temperature of 15°C (59°F) for 30 days. FINING : 7 month refining and stirring on the less in stainless steel. PRODUCTION AREA:Ripatransone, Contrada Paggiolo - Land lots F 25 (259-314-105-315-261) Sandy soil with limestone presence from 400 m. WINE TRAINING SYSTEM:5000 vines, Guyot pruning system. YIELD:90 hl/ha (6.6 ton/acre) TESTING NOTES: Color | Straw Aroma | Strong and fruity. Palate | Strong, tasty and persistent. SERVING TEMPERATURE:12°C (53.6°F). FOOD PAIRING:it pairs well with appertizer seafood, white meat, flavorful and rich dishes. ABV:13.00%. RESIDUAL SUGAR:2.5 gr/l T.A: 8 gr/t. PACKAGING: 6-bottle cardboard wine box



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