



Falerio

Grape variety: Trebbiano 50%, Passerina 25%, Pecorino 25%

Area of production: Municipalities of Ripatransone and Offida

Harvest period: First decade of october

Average production per plant: 4.5 kg

Vineyard surface: 6:00:00 ha

Density of installation: 2,222 plants / ha

Cultivation system: Vertical shoot-positioned trellis (vsp)

Grapevine: Farmed as organic system

Soil: Medium textured with fairly even balance of clays

Average altitude: 280 m a.s.l.

Fermentation tank: Stainless steel

Temperature of fermentation: 16 °C

Refinement: In bottles three months before being sold

Bottles that can be produced: 50,000

Bottle: 750 ml Tiffany etruscan green bordeaux

Packaging: 12 bottles per case

- 2009 Premio Douja d'Or 38° Concorso – Asti