



Region: Marche.



Vineyards: Vineyards located in the Marche region.



Grapes: Hand picked Pecorino.



Vinification: Soft pressing followed by temperature-controlled fermentation.



Tasting Notes: Bright yellow colour, refined aroma with floral notes, persistent flavour.



Analysis: Total acidity 6 g/l, residual sugar 6 g/l, 13.5% alcohol.



Gastronomy: Excellent with white meat, fish, pasta dishes and cheese. Serve at 8-10 °C.



Bottle: 0.750ml in packs of 6 bottles.