

Falerio 2014

The Falerio of Aurora is made with 50% Trebbiano, 30% Passerine and 20% Pecorino

Yield of grapes per Hectare: 7000 kg

Bottles made: 13,350

The vineyard and the winemaking:

The vineyard has a S/SE exposure at 180 meters above sea level. The vines have an age of approximately 28 years. The soil is calcareous, clay soil with veins of sandy soil.

The grape varieties were each harvested separately. Pecorino September 15, 2014, Trebbiano on September 18 and the Passerina on the 23rd.

The grapes were immediately pressed with a pneumatic press. The must was chilled to around 10 degrees C. and decanted for approximately 18 hours. Racking was then done to remove the heavy lees and was inoculated with must which had already begun to ferment spontaneously. The fermentation was temperature controlled at 18-20 degrees C. and continued for around 20 days; another 3 rackings were done prior to bottling with the first to again remove the heavy lees and the final 2 for clarification. The wine was filtered at 0.45 microns and bottled on April 8, 2015.

Tasting:

Yellow-green color with a sunny luminosity.

Immediately pleasant aromas, lightly aromatic, delicate and yet deep with fresh notes of broom flowers and citrus, enriched by a touch of ginger.

It is a wine of great drinkability, nicely paired with simple seafood antipasti with which it exalts the freshness of the catch such as a squid salad or shrimp with an oil and lemon dressing.

Analysis:

- Alcohol: 11.7%
- Total acidity: 6.0 g/L
- Total anhydrous sulfur: 0.74 g/L
- Dry extracts: 20.7 g/L
- Residual glucose and sucrose: 1.8 g/L

The label is a work by the artist Carlo Marchetti representing the winery by showing the raising of the mythological wagon of Aurora.