

# Falerio 2015

**The Falerio of Aurora is made** with 50% Trebbiano, 25% Passerine and 25% Pecorino  
**Yield of grapes per Hectare:** 7000 kg  
**Bottles made:** 16000

## **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 30 years. The soil is calcareous, clay soil with veins of sandy soil.

The grape varieties were each harvested separately. Pecorino September 3, 2015, Trebbiano on September 4 and the Passerina on the 9 rd.

The grapes were immediately pressed with a pneumatic press. The must was chilled to around 10 degrees C. and decanted for approximately 12 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 20-22 degrees C. and continued for around 18 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 5, 2016.

## **Tasting:**

Light yellow color with greenish hues.

Whispered, tender floral aromas with a hint of jasmine; incorporated with notes of pear and golden delicious apples and a touch of hay.

In the mouth one tastes a prolonged, bright acidity which remains in harmony with a light body and softness which develops into a final fruity finish.

A classic white wine for springtime, it has a natural predisposition for all dishes with a base of seasonal vegetables. Try it with a dish of creamed peas with goat ricotta and mint.

## **Analysis:**

- Alcohol: 12,57%
- Total acidity: 5,1 g/L
- Total anhydrous sulfur: 0.74 g/L
- Dry extracts: 19,8 g/L
- Residual glucose and sucrose: 1.1 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.