San Sisto

Pecorino, Falerio DOC 2025



WHITE STILL WINE | ITALY | MARCHE | SUITABLE FOR VEGETARIANS

TASTING NOTE

Friendly, fresh-tasting Pecorino from central Italy, herbaceous and lemony with a slice or two of green apple.

VITICULTURE

It is made from grapes grown in the sunny hillside vineyards in the Marche.

VINIFICATION

After carefully selecting the best bunches, the whole grapes are soft pressed. Fermentation is done in stainless steel vats at a constant temperature of 14-16°C, in order to enhance the characteristics of freshness in this wine. After fermentation, the wine ages on its fine lees until January.

FOOD MATCHING

Enjoy this fresh and herbaceous wine with goats cheese, fish and shell fish.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Pecorino (100%)
CLOSURE	Diam
SKU CODE	G8316125
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Marche
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Diam
PH	3.4
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	G8316125