



RISACCA

VARIETY: 100% Pecorino

CLASSIFICATION: Falerio Pecorino DOC

PRODUCTION AREA:

The grapes are from Marche's hills, in the typical area of production. Produced and bottled in Numana at the Azienda Agricola Conte Leopardi Dittajuti, Italy.

SOIL: Medium structure and clay

TECHNICAL PRODUCTION:

The grapes are harvested and immediately cooled with dry ice (CO₂). Once de-stemmed, the must and the skins undergo a cold maceration for a few hours. After a soft pressing, the juice is fermented for about 10 minutes at a controlled temperature with selected yeasts. Aging: 2 months in stainless steel.

TASTING NOTES:

Straw-yellow in colour with aromas of ripe peach, nice floral notes and tropical fruits. The wine is quite savoury with good body and structure.

RECOMMENDED SERVING::

The name "Risacca" is meant to underline the perfect matching with fish and sea fruits dishes.

SERVICE TEMPERATURE: 9 - 10°C.

ALCOHOL: 12,5%.