



# AVORA

Falerio DOC BIO

## TECHNICAL SHEET

Variety: Pecorino, Passerina, Trebbiano;

Age of the vines: Passerina and Pecorino 35 years, Trebbiano 52;

Area of production: Colli del Tronto, Piceno, Marche region;

Altitude: 180 m;

Exposure: east, northeast;

Soil: Medium lean to argillaceous clay and marl;

Training & pruning methods: VSP trellised, guyot;

Management: Organic Certified UE;

Yield: 6-8 tons/hectare;

Harvest: handpicking in little boxes. Each variety is harvested at optimal ripeness and vinified separately;

Winemaking: cold maceration, gentle pressing, fermentation at controlled temperature with native yeast;

Ageing: 10 months minimum in stainless-steel tank on the yeast lees, stirred weekly;

Bottle ageing: 6 months minimum;

Alcohol: 13% vol.

## TASTING NOTES

Color: Straw-yellow with a golden-greed hue;

Bouquet: Complex aroma of nuts, citrus fruit and apple with subtle mineral and herb nuances;

Flavour: Refreshingly crisp and dry with flavours of pink grapefruit, fresh mineral notes underpinned by a smooth creamy component.

## SERVING SHEET

Best served at 13° C.

Versatile wine, well-suited to seafood including fish or seasoned cheeses and cold cuts of meat.

## NAME

Avora is a local slang word that indicates the freshest vineyards, exposed to the winds from the north, mainly the Bora.

We produce our wines without any chemical products or products derived from animals.