Falerio Pecorino



Description:
Falerio Pecorino is a crisp, refreshing white from the Marche region of Italy, made from the indigenous Pecorino grape. This wine combines bright acidity with mineral-driven flavours, reflecting the coastal influence and limestone soils of the area.

Tasting notes:
Aromas of citrus zest, green apple, and wild herbs. The palate is medium-bodied with vibrant acidity, flavours of lemon, pear, and a subtle saline minerality, finishing fresh and crisp.

Allergens: Contains sulphites.

Dish Pairing:
- Grilled seafood
- Fresh salads with citrus dressing
- Soft cheeses such as ricotta or mozzarella
- Light pasta dishes
- Shellfish with garlic and parsley

Talking Point:
Pecorino is a rediscovered grape variety gaining acclaim for its aromatic complexity and crisp structure. Falerio Pecorino highlights the grape's ability to produce elegant, food-friendly whites that express the unique terroir of the Marche coast.