



Tiny, delicate and wild, these characteristics unite the forget-me-not to our Falerio DOC Pecorino.

LE TENUTE

Falerio DOC Pecorino

PECORINO TARÀ



GRAPES

85% Pecorino, 15% Trebbiano

FIRST PRODUCTION YEAR

1975

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

40,000

SOIL TYPE

Medium-textured soil with a significant sand content

EXPOSURE AND ALTITUDE

Pecorino grapes face East and West.

Trebbiano grapes face East.

Both cultivated at altitudes ranging from 230 to 250 meters above sea level.

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

90 quintals per hectare

PREPARATION DETAILS

Hand-harvested from late August to the first week of September. Fermented in stainless steel tanks at 15°C.

AGING

Aged in stainless steel tanks for at least 4 months, followed by a minimum of 2 months of bottle aging.

SERVING TEMPERATURE

10°C

Falerio Pecorino tells a story rooted in the past. This blend combines the power of Pecorino with the softness of Trebbiano, creating a wine perfect for relaxed moments, including meals. With fruity notes of pear and hints of jasmine, transitioning to kiwi and green vegetal tones, the taste of Pecorino echoes wildflower memories that accompany the Trebbiano in this bottle.

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HOW DO WE MAKE OUR WINE?

Starting with the 2024 vintage, all our wines are ***organic and vegan***, and above all, the result of a winemaking project focused on the pursuit of the highest quality.

Our daily care in the vineyard and a ***less invasive approach*** in the cellar allow us to produce wines that fully respect the healthy grapes we harvest.

Using the batonnage method and careful temperature management, we achieve the natural stability of our wines while also giving them a strong and distinctive identity.

The year 2024 marks another milestone in our company's history,
a shift in our approach to both viticulture and oenology.

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