

# Rio Maggio Bianco 2021

## Tech Specs

Type:	White Still Wine
Ingredients:	Varieties: 40% trebbiano 40% pecorino 20% Passerina
Region/Subregion:	Marche, Falerio Dei Colli Ascolani DOC
Organic?	Yes
Sustainable?	yes
Certifications?	Efsa cert
ABV:	12%

## A closer look...

Total Production:	230 cases
Vineyard:	Contrada Vallone, exposure of the vineyards to the south. Altitude 230 meters at 15 km from the Adriatic Sea
Soil:	medium texture Clay, silt and sandstone
Age of Vines:	1988
Vineyard Size:	10 hectares
Climate:	In this zone we have mostly a Mediterranean climate
Farming Methods:	Manual harvest by the end of September
Fermentation Methods:	Grapes are pressed just after manual harvest, without using any form of So2. Must stay in contact with skin for about 6 hours. After removing the skin, fermentation starts with select natural winery yeast. Stainless steel tanks, temperature around 16 C.
Winemaker:	Ettore Janni -Santucci Simone
Elevage:	3 months on the fine lees
Fining/Filtration:	yes
Residual Sugars:	1 g/l
Acidity:	5.30 g/l
SO2:	60 mg/l

## All about this bottle

The winery is located in the northern part of the Falerio Dei Colli Ascolani DOC area and this wine gains from this territory distinguishing and valuable peculiarities. The idea of this label comes from Salvo Agusta.

It is a wine with a fresh and savory taste, smooth and refreshing, with delicate and inviting perfumes of white flowers, plum and pear.



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