



Cantina Colli Ripani

RUGARO[®]

Falerio Pecorino DOC



Production area

Ripatransone and neighbouring towns

Wine varieties

Pecorino

Picking method

By hand

Average yield per hectare

8/9 tons of grapes

Harvest time

The first ten days of September

Vinification

Special selection of grapes
picked and collected in baskets.
Soft pressing, thermo-conditioned

Fermentation,

Oxygen-free maturation on lees in steel vats.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with
greenish reflections.

Intense bouquet of fresh fruits
(melon and mango) and citrus flowers.
Dry, fairly mellow, smooth taste and palatable.

Serving suggestions

Ideal with grilled fish and fresh soft cheeses

Serving temperature

We recommend serving at 12/14°