



Cantina Colli Ripani

BREZZOLINO[®]

Falerio DOC

**Production area**

Ripatransone and neighbouring towns

Wine varieties

Passerina, Verdicchio, Trebbiano and Pecorino

Picking method

By hand

Average yield per hectare

8/9 tons of grapes

Harvest time

Beginning of October

Vinification

Selected grapes, soft pressing,
temperature controlled fermentation.
Oxygen-free long maturation on lees.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow with hints of green.
Refined and persistent bouquet of fresh
yellow, flesh fruit. Round,
fruity and very persistent taste.

Serving suggestions

Ideal with savoury fish and meat dishes

Serving temperature

We recommend serving at 10/12°

Alcohol content

13%

SUGGESTED RETAIL PRICE: \$18.99