



IL CONTE VILLA PRANDONE



AURATO

Falerio Pecorino D.O.C.

Alcohol content: 12,0%

Area of production: Vineyards of Montepandone hills – Ascoli Piceno – Marche

Grapes: Selection of Pecorino white grapes

Yield (grapes per hectare): 110 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Vinification of selected grapes by short maceration with skins, immediate separation of the must, fermentation in purity at controlled temperature (15-16 °C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line

Organoleptic description: Yellow straw color with hints of green. Fresh and fruity scents. Full and aromatic taste, with mineral and floral notes. Wine of good body, to be drunk within 3 years while preserving its full fragrance and its fruity taste.

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk young, within 3 years of the vintage

Serving temperature: To be served cold at 8-10° C

Gastronomic suggestions: Perfect match with seafood, also ideal for hors d'oeuvre, grilled fish and light dishes



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AWARDS

2022	94 pts	Luca Maroni
	89 pts	James Suckling
	3 viti	Vitae
2021	94/100	Luca Maroni
2020	3 grappoli	Bibenda, associazione italiana Sommelier
	95/100	Luca Maroni
	2 bicchieri	Gambero Rosso
2019	2 bicchieri	Gambero Rosso
2018	3 grappoli	Bibenda, associazione italiana Sommelier
	ttt viti	Vitae
	90/100	Luca Maroni
2015	3 grappoli	Bibenda, associazione italiana Sommelier
2014	3 grappoli	Bibenda, associazione italiana Sommelier