

ROMI

selects

LA VALLE DEL SOLE PECORINO

Valle del Sole, run by Alessia Serratore, is a 4th generation certified organic estate winery in the Piceno area in the Offida area in the southern part of Le Marche on the Adriatic coast. The vines are 300 meters above sea level on super clay rich soil.

VINTAGE: 2018

REGION: Le Marche

GRAPES: Pecorino

YEASTS: Wild

MACERATION: 24 hours

FERMENTATION: 20-25 days in concrete

AGED FOR: 6 months on fine lees

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

FARMING: Organic, guyot trained

ALCOHOL CONTENT: 13.5%

SO2: Minimal

SO2 REGIME: At bottling

SOIL: Lava, clay

VINE AGE: 19 years

VOLUME: 750mL

