



Tenuta Murola, "Vore" Falerio Pecorino

Italy, The Marche



PRODUCER

Tenuta Murola is located right in the centre of Le Marche, in between the Sibylline Mountains and the Adriatic Sea, in the land of the Picentes, bordering on two national treasures: a Natural Reserve and an archaeological site. The name MURÒLA comes from the springs that provided water for the animals, which made the lands that had such springs more precious than others. The Cabrei (historical maps) of the early 18th century already recorded their existence.

VINEYARDS

Vore - rich clay and loam, 240masl. This vineyard is for the winery's experimental plantings, which in the case of Pecorino is bottled entirely as this wine.

VINTAGE

2022

VINIFICATION

Soft pressing of destemmed grapes in a cold environment. Static decantation and fermentation at controlled temperature with selected yeasts for around three weeks.

Grape Varieties:	Falerio Pecorino
Winemaker:	TBC
Closure:	Cork
ABV:	13%
Acidity:	TBC
Residual Sugar:	TBC
Case Size:	6 x 75cl
Certification:	Sustainable

TASTING NOTES

Fresh green apple, ripe pear and a little heather honey. Soft on the palate but with good freshness and subtle almond on the finish.