

FONTEZOPPA

PECORINO “JOCO”



The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

Color: white

Grapes: 100% Pecorino

Area of Production: Marche, Italy

Training system: guyot

Farming practices: organic

Yeast: indigenous

Malolactic fermentation: no

Fermentation vessel: stainless steel tanks

Aging: 3 months in stainless steel tanks

Fining/Filtration: No

SOILAIR
SELECTION 