

Cantina Ortenzi

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AMOS

TYPE White

VARIETY Pecorino

CLASSIFICATION Falerio Pecorino DOP

FIRST YEAR OF PRODUCTION 2011

AREA OF PRODUCTION Fermo

TYPE OF SOIL alluvial, rich in calcareous sediments, medium deep to deep

YEAR OF PLANTING 2006

YIELD PER HECTARE 80 q. li / ha

ALTITUDE OF VINEYARD 200 s.l.m

FARMING SYSTEM Guyot

PLANTING DENSITY 5.600 plants/ ha

HARVEST PERIOD second week of september

WINEMAKING short maceration in reduced environment at a temperature of 8 °C (46,4 °F), soft pressing and separation of the juice. Alcoholic fermentation with indigenous yeasts at a controlled temperature of 15 °C (59 °F)

TYPE FERMENTATION TANKS steel barrels

MATURATION 6 months in steel barrels on fine lees with regular lees stirring bâtonnag

REFINEMENT 3 months

ALCOHOL CONTENT 14%

AGEING POTENTIAL 2/4 years

IDEAL SERVING TEMPERATURE 10/12 °C (50/53,6 °F)

TASTING NOTES Wine of distinct character with notes of apple and apricot yellow skin

PRODUCER Cantina Ortenzi by Ortenzi Christian