



*Fruity aromas of ripe pear meld with floral notes of broom and a refreshing hint of pink grapefruit. On the palate, it's full-bodied and embracing, with a long finish featuring fruit and aromatic herbs. It pairs beautifully with hearty dishes like a poke bowl with saffron-tofu, ricotta ravioli in butter and sage, spaghetti with clams and mussels, oven-baked salmon with hollandaise sauce, or chicken galantine.*

LE RONDINI

Falerio DOC Pecorino

## PECORINO



GRAPES

85% Pecorino, 15% Trebbiano

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

80,000

SOIL TYPE

Clayey-sandy soil with southwest exposure and altitude ranging from 200 to 250 meters above sea level.

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

110 quintals per hectare

PREPARATION DETAILS

Manual harvest from the second decade of September. White vinification at 16°C.

AGING

Maturation in stainless steel tanks for 4 months and bottle aging for at least 2 months.

SERVING TEMPERATURE

10°C

SHELF LIFE

3 years

FULL CASE WEIGHT

7.11 kg

EAN CODE

8010109801370

CARTON DIMENSIONS

22.8×31×15 cm (w×h×d)

EMPTY BOTTLE WEIGHT

380 g

BOTTLES PER CARTON

6

EMPTY CARTON WEIGHT

270 g

PALLETS PER LAYER

25 cartons per layer

FULL BOTTLE WEIGHT

1.14 kg

MAXIMUM PALLETIZATION

5 rows of 25 cartons

**TENUTA  
COCCI GRIFONI**

[www.tenutacoccigrifoni.it](http://www.tenutacoccigrifoni.it)



## HOW DO WE MAKE OUR WINE?

Starting with the 2024 vintage, all our wines are *organic and vegan*, and above all, the result of a winemaking project focused on the pursuit of the highest quality.

Our daily care in the vineyard and a *less invasive approach* in the cellar allow us to produce wines that fully respect the healthy grapes we harvest.

Using the batonnage method and careful temperature management, we achieve the natural stability of our wines while also giving them a strong and distinctive identity.

The year 2024 marks another milestone in our company's history,  
*a shift in our approach to both viticulture and oenology.*

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