SIMONE CAPECCI

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MVRIA

A CAPPELLO SOMMERSO MARCHE BIANCO

Indicazione Geografica Protetta 100% Pecorino



VARIETY:	Pecorino.
AGE OF THE VINEYARD	26 years with east exposure and 200-250 meters of
	altitude.
SOIL:	Clay and silty.
FOSTERING:	Guyot.
HECTAR YIELD:	35 HL/ha
HARVEST:	Hand picked in crates with selection of bunches during the
	first days of September.
WINEMAKING:	Maceration on the skins, followed by fermentation in
	concrete tank. Aging on its own skin for one year.
ALCOHOL:	13,00% Vol
IDEAL TEMPERATURE:	12°C-14°C
PACKAGING:	2 bottles of 75 cl

