



Tenuta Mattei

Pecorino Falerio

Intense, featuring white flowers (acacia, jasmine), citrus, pear and hints of sage or thyme. Bright acidity, medium body with flavors of green apple, pear, and lemon zest, with a chalky mineral finish.

Pecorino

Organic

Appellation	Pecorino Falerio DOC
Vineyard	The winery and Tenuta Mattei vineyards are located in the sinuous hills of the Esino valley. The peculiarity of these areas are the clay-like soils of marine-alluvial origin that arise in a strip of land enclosed between the Adriatic Sea, to the East, and the chain of the Apennines, to the West.
Vinification	Maturation in steel tanks and aging on fine lees for four months.
Pairing	Perfect for accompanying fish and seafood dishes, semi-aged pecorino cheese, and roasted or grilled white meats.



Danilo is the heir of a historic family of winemakers from the Marche, in the province of Ancona. The family-run business originated in the early twentieth century, when Danilo's grandfather cultivated the vineyard and the fields of his property. At the time, the grape harvest was given to the local wineries who made wine to be sold in the local market. At the end of the 1950's the company passed on to his son Mario and his wife Maria, who increased the cultivated area of vineyards and began to sell the wine directly, first locally, then throughout Italy. In the mid-eighties Danilo took over the company, enlarged the vineyards even more and increased the production of wine. It's during these years that the vineyards moved towards organic cultivation. In 2013 the brand Tenuta Mattei was born. Danilo tries to pass on his passion and family traditions to his daughters Beatrice and Veronica.