

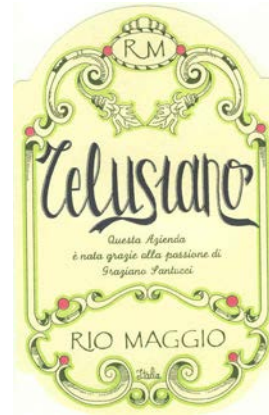
Founded in 1976, Rio Maggio is located in the town of Montegranaro in the heart of the Ascoli Piceno area of the Marche. The winery has been in production for almost 30 years under the direction of, first Graziano, the father, and now Simone, the son.



Located only 15km from the sea, the vineyards that were planted with international varieties in 1990 face northwest, while the vineyards that are dedicated to Rosso Piceno and Falerio dei Colli Ascolani DOC wines face southeast. The soil here is rich in silicon and limestone, and the family's oldest vineyard, Contrada Vallone, was planted 35 years ago.

By hand-harvesting their grapes, using natural products in the vineyard and a limited use of sulphites in the cellar, Rio Maggio produces about 100,000 bottles a year. Working meticulously in the vineyard and the winery, Simone and his wife, Tiziana, have constantly improved the quality of their wines.

FALERIO BIANCO 'TELUSIANO'



Varietal/Blend: 40% Trebbiano / 30% Pecorino / 30% Passerina

Farming: sustainable

Exposure: SE

Soil: small stones and sand / rich in silicon and limestone

Ave Year Vines Planted: 1995

Harvest Technique: by hand into small lugs

Fermentation: temperature controlled in stainless steel tanks between 18-20°C

Aging: 5 months in steel barrels; in bottle for 2-3 months

Alcohol: 13.5%

Yeast: natural

Fined: yes

Filtered: light

Production #s: 13,000 bottles

Telusiano is an outstanding wine whose grape harvest (in baskets, max 20 kg), gentle press and must selection catches the winemakers' attention, as their main target is to obtain typical and flavorful wines with reference to their typical Terroire. Telusiano has a fresh green scent and an intense bouquet including hawthorn, acacia and ripe peach.

Country: Italy

Region: Marche

Sub Region: Fermo

Vineyard: Contrada Vallone. S/SE exposure

Vineyard Size: 3 ha. / 2,800 plants per ha. / 7,000 kg per ha