

PECORINO I.G.T. TERRE DI CHIETI

Grape Pecorino I.g.t. Terre di Chieti 100%

Vineyard

location: Rocca San Giovanni

Harvest time: Handpicked in the first decade of September

Vinification: Soft pressing of the grapes (0,6 atm)

Cold stabulation of the wort for 5 days at 8 °C

Fermentation temperature 16°C

Ageing: 90 days in contact with the lees at 10°C

(stirring of fine lees back up into the wine)

Alcohol Content: 12,5%

Description: Straw yellow color with golden highlights

On the nose you will be seduced by charming fruity notes with hints of pears and

grapefruit.

On the palate it is persistent and vertical with

a pleasant sapidity.

At the table it is ideal to be tasted in combina-

tion with all kinds of fish dishes

Service Tempera-

ture: 10-12°C

