

★
TIRABUCCIA
by
Roveri

**Pecora
Nera**

Pecorino Terre di Chieti I.g.t.

Grape Pecorino I.g.t. Terre di Chieti 95%
Chardonnay barricato 5%

Vineyard

location: Comune di Rocca San Giovanni

Harvest time: Handpicked in the third 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
The 5% Chardonnay is aged in new wooden barrels for 12 months

Ageing: 120 days in contact with the lees at 10°C (bâtonnage of fine lees) a part of it in small barrels

Alcohol Content: 13,5%

Description: The color is a rich yellow with golden highlights.

On the nose pleasant notes of honey and peach syrup accompanied by hints of flowers white flowers and vanilla.

In the mouth it is a triumph of smoothness with balanced acidity and flavor. Wine of remarkable taste persistence.

By the glass, suggested for experienced palates and pairable with aged cheeses.

At the table, white meat game or seafood gratin and lobster.

Service Temperature:

ture: 10-12°C, one- or two-years old vintage suggested

