



SUDEST PECORINO IGT TERRE DI CHIETI

VINEYARD

Pecorino

PRODUCTION AREA

Chieti

ELEVATION

300 m.a.s.l.

COLOR

Straw yellow with greenish reflections

PERCENTAGE

13%

CHARACTERISTICS

Delicate and intense, with strong floral and fruity notes.
Enveloping, structured, with good freshness and persistence.

WINE-PAIRING

Exquisite as an aperitif, it goes well with fish dishes,
cod, fresh cheese, white meat and soups.

GROUND

Calcareous - clayey

VINEYARD

Arbor

GRAPE HARVEST

End of August. Manual harvesting
with selection of bunches
in the vineyard.

ALCOHOLIC-FERMENTATION

Natural fermentation; maceration in stainless steel
tanks at a temperature of 16-17°. 2 month batonnage.