

# PECORINO I.G.T. TERRE DI CHIETI



## GRAPE VARIETIES:

The Pecorino varietal is a white skinned grape from the Abruzzo region. It has been cultivated in the best vineyard locations for over many centuries.

## GRADE:

13.5% vol

## TYPE OF SOIL:

Clay-alkaline

## COLOUR:

Brilliant, with a most interesting intense and strong yellow glow.

## AROMA:

To the nose this wine is intense. It has complex hues of exotic fruit and soft notes of spices.

## PALATE:

At entry this is an important wine, well-structured with good acidity. You will note persistence and sapidity with great mineral notes and also a very nice and delicate explosion of exotic fruit.

## KNOW THIS WINE BETTER

The light shines in a bright yellow, a prelude to rich olfactory nuances with hints of exotic fruit and soft spicy notes. On the palate the Pecorino is a complex and flavourful wine, with good acidity and mineral notes, perfect to accompany fish dishes and white meats.

Traditional vinification using the reduction technique, this starting right from the harvest; after pressing then follows a maceration of at least four hours, and after this a further soft pressing, cooling of the must and a static cleaning. The fermentation process is now started under controlled temperature for a period of circa ten days after which a cooling of the fresh wine is practiced. It is then transferred for a long contact with selected yeasts before being bottled.

