PECORINO

Terre di Chieti IGT

- *Type: white wine*
- *Appellation: Terre di Chieti IGT*
- *Grape variety: 100% Pecorino*

Serving information and food pairing

- *Temperature:* 12 °C
- *Food pairing:* Appetizers, fish dishes, fresh cheeses and white meats

Organoleptic characteristics

- *Color:* limpid, straw yellow
- *Aroma:* Delicate flowers, citrus fruits and exotic fruit notes
- *Taste:* well-bodied, good structure with slightly mineral notes

Terroir and vineyard features

- *Area:* Villagrande di Ortona
- *Altitude:* 100 m from sea level
- *Soil type:* clay-alkaline, declination 7%
- *Exposure to the sun:* South, South-East
- *Age of vines:* 4 years
- *Density of vines per hectare:* 1.600
- *Cultivation system:* "pergola abruzzese"
- *Yield per hectare:* 120 quintals
- *Harvesting*: hand-picked in the second half of September

Vinification

- *Process*: After the destemming, the grapes are pressed and the must is soon brought to 12 °C temperature to avoid uncontrolled fermentation. Fermentation is made under controlled temperatures in small steel tanks for about one month, using a unique ferment which gives to our wine its own personality
- *Fermentation temperature:* 16 °C
- *Ageing:* In small steel tanks for about 3 months at controlled temperature and in the absence of oxygen to avoid oxidation; Short aging in horizontal bottle

Technical features

- *Alcohol: 13%*
- *Total acidity: 6,2 g/l*
- EAN code: 8058180570044
- DUN code (6 bottles per case): 18058180570041
- Bottles per case: 6
- *Case sizing: cm 25.0/31.0/17.2*
- *Picking:* a) Pallet EPAL 1200 x 800 cm, weight 25kg; b) Max height 165cm with105 cases; c) 630 bottes per pallet c) total weight 830kg