

biologico



PECORINO TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Province of Chieti

GRAPES Pecorino from organic farming

HARVEST PERIOD Between late August and early September



VINIFICATION

VINIFICATION Destemming and crushing of the grapes, cryo-maceration and soft pressing of the crushed grapes, temperature-controlled fermentation in stainless steel tanks



DESCRIPTION

COLOUR Pale straw yellow with slight greenish highlights

FRAGRANCE Fruity notes, citrus and tropical fruits, peach and elegant floral hints

TASTE Full bodied, well-structured, with a long- lasting persistence

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 12°C