



Pecorino I.G.T. Terre di Chieti



Grape variety

100% Pecorino

Origin

from within the whole of the province of the City of Chieti.

Winemaking

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 about 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.

Storage and ageing

we recommend storing in a cool and fresh cellar and ideally away from light sources, all this to best maintain all its unique characteristics and structure.

Colour

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

Bouquet

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

Flavour

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.

Alcohol content

13.5% vol.

Optimal serving temperature

10-12°C

Gastronomic matches

excellent matching with fish-based starter dishes, ideal with all grilled fish and it also goes well with not too complex white meat recipes.