



Pecorino IGT Terre d'Abruzzo

Vineyards: Martelli.

Altitude: 167m above sea level

Vine training system: Vineyard rows

Vine variety: Pecorino (native vine)

Vines per hectare: 2500

Average production per vine: 6 kg.

Grape yield: 180 tonnes, Wine 120 hl/ha

Soil: mainly clay and sandy

Harvesting time: beginning mid - September

Type of wine: White

Area of production: hills in the province of Chieti

Vinification: the grapes are softly pressed. The must is fermented at controlled temperatures with selected yeasts. All processing of the grapes is carried out in total absence of oxygen, by means of the reduction technique. This allows the aromas of the wine to be preserved.

Refinement: in stainless steel tanks

Alcohol content: 13% vol.

Serving temperature: 12-14°C

Organoleptic characteristics. **Visual features:** pale yellow. / **Fragrance:** the aromas are very intense with pleasant notes of white fruits such as peach, citrus and exotic fruits. **Taste:** good acidity and minerality.
