

Pecorino Terre d'Abruzzo - IGT



Region. Marche.



Grapes. Pecorino grapes grown in Chieti province.



Vinification. Soft pressing of gently crushed grapes, static decantation and cold fermentation at around 16 °C. Maturation on the yeasts for about 4-5 months in stainless steel tanks before bottling.



Tasting Notes. Straw yellow color with greenish reflections. Refined and intense bouquet, with hints of fresh fruit, flowers and citrus fruits. Persistent taste, sapid, marked by a young freshness and acidity. Long and elegant finish.



Analysis. Alcohol 13,5% Vol; Total acidity 5,90 g/l; Residual sugar 5 g/l.



Food Pairings. Ideal with pasta dishes, white meats, fish and soft cheeses. Serve at 8 - 10°C.



Bottle. "Bourgogne" 750 ml (in box of 6 bt).

