



PECORINO TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES, HARVEST

LOCATION Chieti Province

GRAPES Pecorino

HARVEST PERIOD Between and August and beginning of september



VINIFICATION

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



DESCRIPTION

COLOUR straw yellow with subtle greenish hues

FRAGRANCE fruity with citrus and tropical notes, white peach and elegant floral hints

TASTE full, with good structure and long

persistence

ALCOHOL 13%



SERVING SUGGESTIONS

TEMPERATURE 12°C