



PECORINO COLLI APRUTINI IGT 2021

ORGANIC WINE

Location of the vineyards: Colonnella (TE) - Italy

Grapes: 100% Pecorino

Altitude: 150 meters above s. l.

Type of soil: Clay-loam

Location and exposure: West along a hill

Age of vines: 10 years

Planting density: 4,000 vines/hectare

Yield per hectare: 90 q.

Type of cultivation: Guyot

Harvest: Exclusively manual, around the middle of September

Winemaking: The grapes are softly pressed and immediately protected from oxidation thanks to the addition of carbon dioxide

Maceration: The must remains in contact with the skins for few hours at low temperatures. The soft-pressing allows us to extract only the first-pressing must.

Must cleaning: Cold static clarification for 24 hours

Fermentation temperature: 17°C

Malolactic fermentation: No

Ageing: In temperature-controlled stainless steel tanks on the fine lees for 4 months

Alcohol: 14% vol

Dry extract: 24 g/l

Total acidity: 6,50 g/l

Ph: 3,3

Residual sugar: 3 g/l

Colour: Intense straw-yellow with golden hints.

Bouquet: To the nose it gives a scent of peaches, apricot, white plum; rose petals, salty notes a pleasant memory of herbs

Taste: Intense, fresh, tasty and enveloping, warm and long aftertaste. Well-structured white, with excellent potential for ageing.

Serving Temperature: 10-12°C

Pairings: It can be combined with baked large size fish, fish soup, white meat or fresh cheese.

