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## PECORINO D'ABRUZZO DOC

**Classification:** Abruzzo Pecorino DOC

**Variety:** 100% Pecorino

**Exposure:** North Eastern Exposure

**Soil:** Clayey.

**Training System:** Row of vines.

**Vinification and Maturing:** 24 hour maceration of the skins with mis at temperature of 50°F, then separation of the must from the whole. Fermentation in stainless steel tanks at controlled temperature. Aging in stainless steel tank and in bottles for 4 months.

**Alcohol:** 13%

**Organoleptic Characteristics:** Golden Yellow with lightening reflexes. The nose is distinctive and marked: inviting fruity essences of tropical fruits as mango, melon, grapefruit matches with unusual spicy nuances.

The taste is full, harmonious with a pleasant perception of sapidity. Long aftertaste.

**Serve with:** delicate appetizers, pasta with white sauces and fish.

**Serving temperature:** 50-54°F

