



“SESSANTA PASSI” PECORINO COLLINE PESCARESI IGT

Classification: Pecorino Colline Pescaresi I.G.P.

Variety: 100% Pecorino

Provenance: Rosciano (Pescara), Abruzzo.

Training System: Row of vines.

Vinification and Maturing: 24 hour maceration of the skins with mis at temperature of 50°F for 24 hours. Separation of the must from the whole. Fermentation in stainless steel tanks at controlled temperature for 10-12 days. Aging in stainless steel tank and in bottles for 2 months.

Residual sugars: 3.5/l

Acidity: 6g/l

Alcohol: 11%

Organoleptic Characteristics: Yellow straw with greenish reflexes. Fruity nose with subtle floral notes. Dry taste, fresh and vivid.

Serve with: Soups, white meats, appetizers and fish based dishes. Best also as aperitif.

Serving temperature: 50-54°F



Tradizione Imports - 205 East 42nd Street, 20th Floor - New York, NY 10017 -
Phone 646-893-3010