



VALORI

ABRUZZO PECORINO DOC BIO

- Name:** Abruzzo Pecorino DOC BIO.
Grape Variety: Abruzzo Pecorino - Organic.
Average Production: 13.500
Location: Casacanditella (Ch).
Vineyard Altitude: 330m
Trailing and Pruning System: Guyot.
Density of Installation: 7.000 plants per hectare.
Yield per Hectare: 9000kg
Harvesting Period: Second half of September.
Fermentation: Heat-controlled stainless steel vats.
Vinification: Fermentation on the skins.
Temperature of Fermentation: Up to a maximum of 30°C.
Maturation: In stainless steel vats.
Alcohol Content: 12,50% vol. approx.

ORGANOLEPTIC SCHEDULE

- Clarity:** Limpid.
Color: Straw yellow with green highlights.
Bouquet: Intense – Elegant fragrance.
Flavor: Green apple, peach, apricot, iris breezes.
Serving Temperature: 10 °C.

FOOD PAIRING

- Raw fish – Delicate fish dishes.

