



GRAPE VARIETY: Pecorino d'Abruzzo

PRODUCTION AREA: Fara Filiorum Petri (CH)

ALTITUDE: 250 m.a.s.l.

SOIL COMPOSITION: Calcareous clay

TRAINING SYSTEM: Pergola

HARVEST PERIOD: End of August. Manual harvesting with selection of bunches in the vineyard

VINIFICATION: Short skin maceration. This is followed by soft pressing, static decantation of the must for 48 hours at 10°C and then alcoholic fermentation at 16°C for 10-12 days. Aging for 4 months in steel.

COLOUR: Straw yellow with delicate silver reflections.

ALCOHOL CONTENT: 13 %

ORGANOLEPTIC CHARACTERISTICS: Aromatic notes of white flowers (acacia, jasmine and chamomile), white fruit (peach, melon) surrounded by flowers and Mediterranean spices (sage, thyme and broom). On the palate it expresses the salinity of the sea breeze, the freshness and minerality of the territory.

FOOD PAIRINGS : It accompanies raw fish dishes, first courses based on both baked and grilled fish, white meats and lightly aged cheeses.