

Pecorino d'Abruzzo DOC



Type: Abruzzo Pecorino DOC

Alcohol content: 13,0% Vol.

Grape variety: Pecorino

Fermentation: soft pressing of the grapes, cryomaceration, vacuum pressing to extract only the free-run must; cold settling of the must and fermentation of the clear fraction at a low temperature in stainless steel

Ageing and evolution: blending in stainless



Sensorial features: It's a bright straw yellow wine with aromas of elderberry, grapefruit and yellow fruits. Its acidity and flavor are mixed up with a good structure, persistence and a great roundness.

Bottle lifespan: wine must be drunk within a year from the production in order to fully appreciate its organoleptic features

Serving temperature: 10-12°C

Gastronomic matching: Row fish, cold cuts, white lasagna, risotto, courtyard animals, medium-seasoned cheeses.

