

Pecorino d'Abruzzo DOC



- **Type:** Abruzzo Pecorino DOC
- **Alcohol content:** 13.00%
- **Area of production:** Bolognano, Abruzzo
- **Yield per hectare:** 80 quintal
- **Vine training system:** Tendone and espalier
- **Harvesting period:** Middle of September
- **Winemaking:** Soft pressing of the grapes, static decantation of the must, controlled cold fermentation with selected yeasts and refinement in steel.
- **Ageing and maturing:** in steel with subsequent ageing in the bottle.



- **Tasting notes:** Color: the wine shows a brilliant straw yellow intensity. Aroma: citrusy and aromatic, a very pleasant perfume in which grapefruit is highlighted. Taste: on the palate it is harmonious, soft and persistent.
- **Lifespan in the bottle:** We recommend consuming it within the year following the harvest.
- **Serving temperature:** 10/12° celsius
- **Food Pairings:** It can be served with raw fish, cold cuts, white lasagna, risotto and white, meat dishes.

