

PECORINO COLLI APRUTINI IGT 2019

Location of the vineyards: Colonnella (Te) - Italy

Grapes: 100% Pecorino

Altitude: 150 meters sea level

Type of soil: Clay-loam

Location and exposure: Hill, with vineyards exposed to the West

Age of vines: 10 years

Planting density: 4,000 vines/hectare

Yield per hectare: 120 q.

Type of cultivation: Guyot

Harvest: Exclusively manual, around the middle of September

Winemaking: The grapes are harvested in boxes and placed in cell cooling for 48 hours, are then softly pressed and immediately protected from oxidation by the addition of carbon dioxide

Maceration and pressing: Before the soft pressing, the must stays in contact with the skins about 30 minutes. This allows us to extract part of the tannins

that contribute to the full-bodied wine

Must cleaning: Cold static clarification for 24 hours

Fermentation temperature: 14-16°C

Malolactic fermentation: No

Ageing: In stainless steel tanks, under controlled temperature

Alcohol: 14% vol

Dry extract: 24 g/l

Total acidity: 6,00

Ph: 3,40

Residual sugar: 4 g/l

Colour: Intense straw-yellow with gold shades

Bouquet: Ripe fruit, warm and complex, with characteristic spicy notes

Taste: Intense, full-bodied and enveloping; warm and balanced aftertaste

Service Temperature: 10-12°C

Pairings: It can be combined with baked large size fish