

PECORINO

TERRITORIAL GEOGRAPHIC IDENTIFICATION

ORGANIC

Production area: Municipality of Monteodorisio

Facing: North-West Height: 280 a.s.l.

Type: IGT

Vineyard: Pecorino

Alcohol content: 12,5% vol.

Average production per hectare: About 100 quintals Refining: 6 months in inox tank and after the bottles

Growing system: Rows with spurred cordon

Harvesting: 2nd decade of September

Vinification: Off-the-skins at controlled temperature of 12°C

Colour: Straw yellow Bouquet: Fruity, earthy

Taste: Dry, pleasant with a long aroma-gustatory persistence

Match with: Fish-based starters and first courses

Serve at: 12°C

Allergens: Sulphites

