



## NERUBÈ

**PECORINO DOC**  
ORGANIC

Production area: Municipality of Montediorisio

Facing: North-West

Height: 280 m a.s.l.

Type: DOC

Vineyard: Pecorino

Alcohol content: 13.5% vol.

Average production per hectare: About 100 quintals

Refining: 6 months in steel and following months in bottle

Growing system: High-trained with spurred cordon

Harvesting: 2nd ten days of September

Vinification: Off-the-skins at a controlled temperature of 14°C

Colour: Pale straw yellow, almost golden

Bouquet: Fruity, earthy

Taste: Dry, pleasant, and lingering finish

Match with: Starters and fish-based main courses

Serve at: 12°C

Bottle life: 5 years after being put on the market

Allergens: Sulphites

