



2014/2013



2014



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90 Points



96 Points (2016)

Pecorino Abruzzo

D.O.P.

Grape variety: Pecorino (100%).

Production area: Abruzzo. Tocco da Casauria.

Harvest: First decade of September. Manual harvest system. The carefully selected grape bunches are carried by wooden cases.

Vinification: Soft pressing of the grapes and fermentation of the must in small containers at low temperature.

Ageing: In stainless steel tanks. It stays in contact with skins for 4 months and next bottling.

Organoleptic Characteristics:

Color: Pale yellow.

Scent: Intense.

Taste: Delicate fruity hints of yellow plum, medlar, peach and citrus fruits.

Alcohol content: 13,5% vol

Format: 37,5 cL; 75 cL

