



Dumì Pecorino

Colline Pescaresi I.G.P

GRAPE: Pecorino 100%

PRODUCTION AREA: Tocco da Casauria (PE)

SOIL: clay **ALTITUDE:** 350 m.s.m.

VINE TRAINING: Pergola Abruzzese

YIELD: 110/120 q.li/Ha

VINE DENSITY: 1.600 plants per hectare

HARVEST: Manual harvest during the first two weeks of September.

VINIFICATION: Soft pressing of grapes, fermentation at controlled temperature in steel tanks.

AGING: steel tanks.

CHARACTERISTICS: pale yellow, it shows scent of fruits and white flowers, fine and elegant

ALCOHOLIC STRENGTH: 13% vol.

FORMAT: 750ml

SERVING TEMPERATURE: 10-12°C

SERVING SUGGESTION: first course: risotto, pasta, with fish. Cheese and white meat.