

Pecorino Colline Pescaresi Igt

Production area: Pianella (Pe)

Grape variety: 100% Pecorino

Exposure: S-W

Soil: Well drained, gravelly, rich in minerals

Training system: Traditional pergola

Vineyard planted in: 2000

Yield per hectare: 7000 kg

Harvest: By hand, first thing in the morning at the end of August

Vinification: Soft pressing and fermentation in temperature-controlled stainless steel tanks.

Ageing: In French oak barrels. In the bottle.

Alcohol: 13.50 %

Serving temperature: 12°-14°C.

Tasting notes: Golden yellow colour
opulent wine expresses the scents of winter flowers, like broom, witch-hazel and osmanthus, and presents a perfect balance between acidity and smoothness.
fruit, such as pineapple and banana, with hazelnut and honey.

Serving suggestions: Perfect with mushroom-based dishes. When aged it is absolutely superb with liver pâté and mouldy cheeses.

