CIAVOLICH

in vigna dal 1853

Pecorino

IGT Colline Pescaresi

Production Area: Pianella (Pe)

Grape Variety: 100% Pecorino

Soil: Calcareous clay

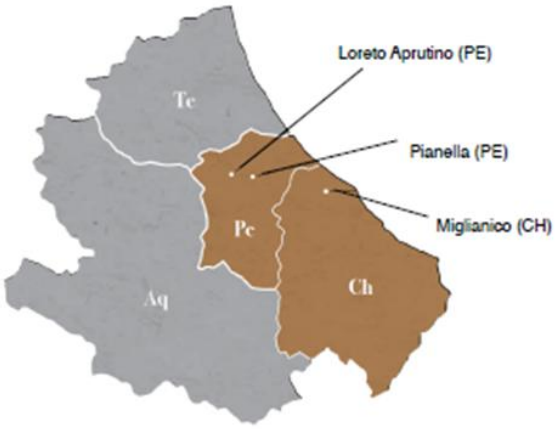
Training System: Pergola

Vineyard Planted: 2000

Vinification and Ageing: The grapes are harvested in September, pressed gently and the must is decanted into temperature controlled stainless steel vats. After fermentation, part of the wine is decanted into French tonneau where it stays on the lees. The two parts of the wine are blended and bottled in February. Approximately 9.000 bottles are produced.

Tasting Notes: Bright straw yellow. Aromas of candy and herbs. In the mouth dried fruit, mineral and fruity. Nice acidity and persistence.

Serving suggestions: In spring it matches well with pasta and asparagus, broad beans and peas dusted with pecorino cheese. From autumn it's perfect with mushroom dishes and with baked cheese toasties.



BACCO FINE WINE

www.BaccoFineWine.com