

La Famiglia, la Terra e il Vino

DENOMINATION

LOCATIONS OF VINEYARDS

SOIL TYPE

ALTITUDE

EXPOSURE

CULTIVATION SYSTEM

VINE AGE

YIELD PER HECTARE

HARVESTING METHODS

GRAPE VARIETY

VINIFICATION

WINEMAKER NOTES

HOW TO SERVE

Pecorino I.G.T. Terre di Chieti

Loc. Ponticelli
Santa Maria Imbaro, Chieti

Medium textured soil, rich in
organic substance.

260 m above sea level

South - West

**Espalier vines, bilateral guyot,
4000 vines/Hectare**

Planting year 2006

9 - 10 tons

Hand selection in late September

Pecorino 100%

The grapes are destemmed followed by 36 hours of pellicular maceration at 10°C. After pressing the must is statically decanted for 24 hours, then fermented at a controlled temperature of 12-14°C. This wine is refined with sur lies with cyclic battonage in oak barrel for approximately 180 days before bottling.

The fermentation in a controlled environment has allowed the formation of a complex aromatic bouquet with hints of citrus and ripe fruits together with light notes of aniseed and liquorice. The pleasant freshness and the fruity taste gives good structured body and lingering flavour on the palate. Clear, and the colour is intense straw yellow.

**Advised temperature:
8 - 10° C.**

**Serving suggestion:
ideal with fish, white meat and
light cheese.**

Terre di Chieti

Pecorino

Indicazione
Geografica Tipica

Technicals description



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VIGNAIOLI DAL 1951

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