

**PECORINO
CORRA**

Pecorino
INDICAZIONE GEOGRAFICA PROTETTA
TERRE DI CHIETI



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Pecorino

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GRAPES:

100% Pecorino

VINEYARD AREA:

Our Pecorino grapes grow in the province of Chieti, in the Abruzzo region of Central Italy, at 130 m from sea level, facing South and East on limestone-clay soil.

AGE OF VINES:

In average 10-15 years old.

PLANT TRAINING AND DENSITY:

The vineyards are all trained using the Guyot method. Plant density is approximately 3.500 vines per hectare.

HARVEST:

Our grapes are hand-picked in the first week of September.

VINIFICATION:

The Pecorino grapes are de-stemmed and softly crushed. The must is then chilled to 12°C and left to rest for approximately 18 hours. The juice is then placed in stainless steel tanks for fermentation, which is carried out using selected yeasts at a controlled temperature of 18°C. The wine is left to rest in stainless tanks for 2 months.

ALCOHOL:

12,5 %

WINEMAKER'S NOTES:

Straw-yellow color with some green hints. A refreshing, crisp white wine with sweet ripe fruit of peach and mango with warm spices and minerals. On the palate it has a rounded flavor, a creamy texture with peaches and an intense, clean finish. It is a great partner to grilled fish, fresh cheeses and white meats.