

Abruzzo Pecorino DOP

The Abruzzo Pecorino has a straw-yellow color where citrus and yellow-fleshed fruit and herbs aromas are perceivable to the olfact.

TYPE OF WINE

White

VINEYARDS

LOCATION

Municipality
of Manoppello
(PESCARA)

GRAPES

Abruzzo
Pecorino
DOP 100%

HARVEST

September

BOTTLES PRODUCED

3.500

ALCOHOL CONTENT

13%

SERVICE TEMPERATURE

10/12°C



Vinification

The harvest falls on the first 10 days of September. The grapes, rigorously hand-picked in crates of about 16 kg, are put in the refrigerator to cool for about 16/24 hours.

Then the still chilled grapes are destemmed and lightly crushed. To follow, the destemmed grapes are softly pressed and the resulting must is left to decant at cold temperatures for about 24 hours, then poured to be cleaned of the lees and, lastly, inoculated to ferment. Once alcoholic fermentation is over, the wine stays in contact with the fine lees "Sur Lies" so as to obtain wines with a greater taste-olfactory balance.

This process goes on for about 5-6 months and takes place in concrete tanks. Then the wine is bottled.