

LA PRIMIZIA DEL VINO

Novello Colline Pescaresi I.G.T.

KIND: White wine.

GRAPES: Pecorino 100%.

PRODUCTION AREA: Contrada Granaro in Pianella (Pe).

EXTENSION OF THE VINEYARD: Ha 00.52.40.

ALTITUDE OF THE VINEYARD: 198 mt above sea level.

SOIL TYPE: medium calcareous mix.

TRAINING METHOD: pergola abruzzese.

HARVEST: first ten days of September by manual picking and selection of grapes.

YIELD PER HECTARE: 13.000 kg of grape clusters.

VINIFICATION: off-the-skins vinification. Fermentation is activated with selected yeasts and alcoholic fermentation is made in containers whose temperature is regulated to 14° C.

BOTTLING: After the harvest, in November.

FEATURES: Excellent mineral notes and wide nuances of fragrances since the first approach. Mature Mediterranean fruits reveal their sensation to the taste; honey, fresh butter, faded acacia. A subtle note of vanilla for a delicate and surprising ending, thanks to a perfectly balanced acidity.

ALCOHOLIC CONTENT: 13%.

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