

# PECORINO

## *Colline Pescaresi I.G.T.*

**TYPE:** White wine.

**GRAPE(S):** Pecorino 100%.

**Production area:** Contrada Granaro in Pianella (Pe).

**EXTENSION OF THE VINEYARD:** just over 0.50 hectares.

**ALTITUDE OF THE VINEYARD:** 198 m 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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