

PASSOFINO

Pecorino

Appellation

Indicazione Geografica Protetta Terre di Chieti IGP

Grape

Pecorino.

Grape history

Vine of uncertain origin, the Pecorino has been grown for centuries in the central regions of Italy, especially Marche and Abruzzo, where it is known also with different denominations.

Soil

Deep, finely-textured, moderately alkaline, very calcareous.

Age of vineyards

5 - 10 years

Cultivation Type

Spurred cordon rows 50 cm high.

Vines per hectare

4000/5000 multiclone varieties.

Yield per hectare

5000 kg

Harvest

Period: September

Harvest method: Hand-picked in crates

Wine-making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °C for 24 - 48 hours.

Fermentation

Container: inerted stainless steel tanks Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Organoleptic evaluation and food pairing

The wine has a bright yellow colour with greenish tinges. Fruity aroma with citrus, tropical nuances, white peach and exotic fruits like papaya. It has a lingering and very fresh taste matched with fish entrées, flavoured raw fish, shell fish, all fish dishes. with a slightly balsamic finish. Medium acidity and good structure. It can be successfully

Serving temperature

8/10°C

