

Pecorino - Vigna Corvino
IGT Colline Pescaresi,
Abruzzo, Italy



Grape Variety Pecorino - 100%

Production Area Silvi (Teramo Province) & Moscufo (Pescara Province)

Cuvée Name Vigna Corvino

Appellation IGT Colline Pescaresi

Soil Sandy

Training Method Cordon Spur

Vine Density 4000 Vines/Hectare

Yield/Hectare 9 Tons/Hectare

Harvest End of September

Vinification The grapes are first crushed, then left on their skins for a night at a low temperature (8°C). After a soft pressing, fermentation takes place in steel tanks at a constant 16°/18°C.

Ageing Steel Tanks/Bottle

Chemical Analysis Alcoholic degree: 12,00% vol.
Sugar: 1,80 gr/lit
Total acidity: 6,50 gr/lit

Tasting Note Vivid yellow colour with green hues. Clean, intense fragrance with white floral notes and apple. Fresh, zestful, with balanced fruit/acidity and a delightfully persistent finish. An expressive palate that dances nicely with food or alone.

Food Links The wine can be served with appetizers or main dishes including fish/seafood, white meat, pizzas, pastas, cream sauces and cheeses. A versatile food or cocktail wine.



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