

COLLE SECCO®



COCOCCIOLA TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Prov. di Chieti

GRAPES Cococciola 100%

HARVEST PERIOD first days of october



VINIFICATION

VINIFICATION crusher-s temmer, cold maceration at 5-8 °C, soft crushing, settling of musts and control of the temperature in stainless steel tanks

MALOLACTIC FERMENTATION no

REFINEMENT three months in cement vat on fermentation yeasts



DESCRIPTION

COLOUR straw-yellow with greenish highlights

FRAGRANCE fruity aroma, with peach and pear, light mineral notes and delicate flower and broom nuances

TASTE fresh and full-flavoured, well balanced and with an almond finish

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 8-10°C