

COLLE SECCO®



PECORINO TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Prov. di Chieti

GRAPES Pecorino 100%

HARVEST PERIOD second half of september



VINIFICATION

VINIFICATION criomaceration of the pressed grapes at 5-8 °C, soft pressing, static decantation of the grape must, fermentation at controlled

temperature in stainless steel fermentation tanks

MALOLACTIC FERMENTATION no

REFINEMENT 3 months in stainless steel tanks on its deposited yeasts



DESCRIPTION

COLOUR straw yellow with light green reflexes

FRAGRANCE fresh and fruity, with clear notes of citrus fruits and tropical fruits, white peach.

Its finish has elegant floral perfumes

TASTE full bodied, well structured with very good persistence and excellent balance

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 10-12°C