

PECORINO, TERRE DI CHIETI, IGT, 2016

Accattoli s.r.l.



Terre di Chieti



Pecora is the Italian word for sheep, and the name of the grape reflects the close ties between agriculture and sheep farming since the grapes were grown on the hills where shepherds moved their herds during the summer months. The early harvest makes for a wine with a firm structure and a deliciously fresh finish.

Front Label Translation: "The early harvest in the late summer of the vineyards, in the Chieti area in Abruzzo, assures the freshness and liveliness of this white wine. Characterized by a determined structure with yellow flowers and ripe fruit nose, it makes a good marriage with fish, fresh cheeses"

Region: Abruzzi

Classification: Terre di Chieti IGT

Area of Production: Crecchio

Grape Variety: 100% Pecorino

Soil: Medium mixture, mainly clayey

Average Age of Vines: 20 years

Trellising System: Sylvoz

Spacing of Plants: 1,200 plants per acre

Production per Acre: 3.57 tons

Vinification Technique: Stainless Steel

Maturation: 1 month in stainless steel and 1 month in bottles

Total Acidity: 5.70 g/l

Residual Sugar: 0 g/l

PH: 3.52

Alcohol: 12.40%

Total Cases Produced: 1,660