



WINE CARD

Pecorino IGT 2015

Wine

Grape	Pecorino 100%
Color	White
Vintage	2015
Product name	Pecorino I.G.T Montalfano
Production Line	Montalfano
Origin	Autochthonous
Alcohol Graduation	13,50 %vol
Total Acidity	5,90g/l
Production per Year	15.000 bottles

Vineyard

Grapevine	Pecorino
Training System	Pergola of Abruzzi
Planting Density	2000 grapevines/ha
Age	16 years
Yield per Hectar	90hl
Location	Montalfano, Cupello (CH) – Abruzzo, Italy
Exposure	South-east

Vinification

Harvest Period	1-7 September
Vinification Method	Cold system
Fermentation temp.	Controlled, 12°C
Fermentation Time	30 days
Sharpening Process	Steel
Bottling	May

Degustation

Appearance	Straw-yellow
Boquet	Floral, fresh, mineral and harmonious
Taste	Full bodied, reminiscence of juniper, bittersweet aftertaste
Service Temp.	12 °C
Dishes	Appetizers, fish, cheeses, seafood