

VALLED'ORO



PECORINO TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Chieti

GRAPES Pecorino 100%

HARVEST PERIOD September



VINIFICATION

VINIFICATION destemming, cryomaceration of the pressed grapes at 5/8°C, soft pressing and fermentation at controlled temperature

MALOLACTIC FERMENTATION no

REFINEMENT in stainless steel tanks



DESCRIPTION

COLOUR delicate straw yellow with light green hues

FRAGRANCE fruity with citrus and tropical notes, white peach and elegant floral hints

TASTE full-bodied with good structure and long persistence

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 12°C