



PODERI
MARCHESI
MIGLIORATI

Pecorino

◆ I.G.P. COLLINE PESCARESI ◆



Grape varieties	Abruzzo Pecorino
Growing location	Abruzzo
Organic/Non-organic	Organic Certified
Vineyard position and altitude	Medium hillside (300 m slm) facing south east
Soil	Clay
Training system	Espalier
Planting density	4400 vines/hectare
Grape Harvest	End of August, beginning of September
Alcohol content	13% vol.
Serving Temperature	14-16 °C
Available Size	0,750 litres

Technical Profile

Vinification: The fermentation is carried out in steel tanks for 10 days without temperature control.

Ageing: It is different from vintage to vintage, but it is never shorter than 3 months in steel tank.

Tasting Notes

The colour is straw-yellow. It is elegant at the nose with spice, citrus and yellow flowers aromas. The taste is full, mineral and long-lasting.

Pairings

Appetizers and cheese are recommended.