

SAN GRO CANTINA

PECORINO IGT TERRE DI CHIETI



ALCOHOL CONTENT:

13,00 % alc./vol.

TYPE OF TERRAIN:

sandy-loam

GRAPES:

100% PECORINO

GEOGRAPHIC COLLOCATION OF THE VINEYARDS:

Municipality of Fossacesia and neighboring areas, the most suitable hills facing the South, West, South-East and altitude is around 200 meters above sea level

HARVEST:

manual, first decade of September

WINEMAKING:

soft crushing of the grapes and fermentation at a controlled temperature

MATURATION AND AGING:

batonnages in steel tanks for 4/5 months.

ORGANOLEPTIC CHARACTERISTICS:

Medium intense straw yellow color. The nose shows citrus, floral and white pulp fruit hints. A full-bodied and structured wine, with a good acidity that refreshes the palate.

LONGEVITY IN BOTTLE:

2 or more years, properly stored

TEMPERATURE OF SERVICE:

10-12 °C