

# SAN GRO CANTINA

ABRUZZO PECORINO  
DOC



## **ALCOHOL CONTENT:**

13% alc./vol.

## **TYPE OF TERRAIN:**

sandy-loam

## **GRAPES:**

100% PECORINO

## **GEOGRAPHIC COLLOCATION OF THE VINEYARDS:**

Municipality of Fossacesia and neighboring zones, most suitable hills that lean out on the South slope, -ovest, South-East and altitude is around 200 m. s.l.m. The vines are part of the "Quality Vineyards" project and the harvest includes a careful selection of the best grapes

## **HARVEST:**

manual, second decade of September

## **WINEMAKING:**

soft crushing of the grapes, maceration in steel without skins at a controlled temperature

## **MATURATION AND AGING:**

subjected to aging in steel with batonnage technique. Fermentation with the addition of natural yeasts for 12-15 days at a controlled temperature. Aging in the bottle for 3 to 4 months.

## **ORGANOLEPTIC CHARACTERISTICS:**

From Pecorino grapes from vineyards in the highest areas at high altitude and from carefully selected grapes. Straw yellow color, combines appreciable fruity notes of peach, grapefruit and white flowers, with a fresh and excellent flavor. The time spent in the bottle gives it mineral notes.

## **LONGEVITY IN BOTTLE:**

2 or more years, properly stored

## **TEMPERATURE OF SERVICE:**

10-12 °C