



TERRE DI MARIO

PECORINO TERRE DI CHIETI I.G.P



Wine type:	White wine
Grapes:	Pecorino
Appellation:	Terre di Chieti IGP
Production area:	Abruzzo, Italy
Cellaring:	A few years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	13% Vol.

Colour: Straw yellow colour with greenish reflections.

Fragrance: Fresh bouquet with balsamic notes and hints of tropical fruit, such as ananas.

Taste: Fresh and fruity flavor; on the palate it is fragrant and persistent with mineral notes.

Pairing: It matches well with seafood, shellfish and row fish; also with white meats.

VINIFICATION:

After destemming, the grapes are softly pressed and the most obtained is kept at a low temperature for 12 hours. Then, decanting and fermentation take place at a controlled temperature, in order to enhance the aromatic characteristics.

