

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

Bottle size: 750 ml

Serving temp.: 8 - 10° C

Alcohol content: 13% Vol.

Colour: Straw yellow colour with greenish reflections.

Fresh bouquet with balsamic notes

Fragrance: and hints of tropical fruit, such as pineapple.

Taste: Fresh and fruity flavor; on the palate it is fragrant and persistent

with mineral notes.

Pairing:

It matches well with seafood, shellfish and raw 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 enhace the aromatic characteristics.



