

PECORINO 50 S PDO

Denomination: Protected Designation of Origin

Grapes: Pecorino

Alcohol content: 13% vol.

Production area: hills of the province of Ascoli

Vinification: soft press of the grapes and temperature controlled fermentation; altitude 200-300 m ASL

Guyot Vine Training System

Planting density 4,000 vines per hectare

Bottle size: lt. 0.75



TASTING NOTES

Appearance: straw yellow colour with greenish reflexes

Perfume: soft hints of citrus and yellow fruits

Flavour: fresh and mineral, with a good acidity and elegantly velvety taste.

TASTING ADVICE

Serving suggestions: perfect if paired with appetizers, fried dishes and fish dishes

Serving temperature: 8° - 10°