



Pecorino Colline Teatine IGT 2018

Grapes:	100% Pecorino
Region:	Abruzzo
Vineyards:	From vineyards in Orsogna, Abruzzo
Exposure:	South/Southeast
Altitude:	432 meters (1,417 feet) above sea level
Soil:	Calcareous clay
Vine Training:	Guyot
Vine Age:	20- 25 years
Time of Harvest:	Late August
Vine Density:	5,000 vines per hectare
Vine Yield:	3 tons per acre
Total Production:	27,000 bottles
Vinification Process:	The grapes are hand harvested in late August and ferment in stainless steel tanks.
Aging Process:	The wine ages in bottle for three months.
Alcohol Content:	14.00%
Tasting Notes:	Beautiful straw yellow with an elegant bouquet of wild flowers; a prelude to a fresh, full palate with notes of ripe fruit, licorice and honey.
Winemaker:	Romano D'Amario
Cellaring:	1-2 years
Bottled:	Early fall
Closure:	Diam cork
Food/Menu Pairing:	A versatile, all-around food wine that matches a wide variety of fare, from antipasti and raw shellfish to cheese.

