JASCI

TERRE D'ABRUZZO IGP PECORINO

organic wine

Production zone: Pollutri (province of Chieti), Scerni, Vasto.
Vine type: Pecorino.
Denomination: Terre D'Abruzzo IGP (Territorial Geographic Identification).
Type of vineyard: Spurred cord.
Year of planting: 2000/2018.
Land area: 5 hectares .
Vineyard position: South East exposure .
Altitude: 200 metres above sea level.
Grape harvest period: from September 20th to 30th
Type of vinification: Soft pressing of grapes and temperature-controlled fermentation of the must.
Chemical characteristics: 13% ABV.
Reaches full expression: 1-2 years.
Colour: Lively Straw Yellow.
Bouquet: Elegant and delicate with hints of mature yellow fruits.
Palate: Pleasant with good body, saltiness and freshness, with final notes of white-pulp fruit and bitter almonds.
Best with the following Abruzzese cuisine: fish and white meat.
Ideal serving temperature: 10 – 12 °C