

DIAMINE

Pecorino

Colline Pescaresi IGT

Un vino intenso e complesso che si presenta ricordando la frutta fresca esotica ma anche pesca, albicocca, mela e melone bianco. Fiori bianchi, salvia, rosmarino e menta. Giustamente corposo e persistente, non perde in freschezza e bevibilità.

Vinificazione: pressatura soffice a freddo in ambiente inertizzato, decantazione statica del mosto e fermentazione a temperatura controllata.

Intense and complex wine with a bouquet of exotic fruits, peach, apricot, apple and white melon. White flowers, sage, rosemary and mint. Fresh, well bodied and persistent.

Winemaking: soft cold pressing in an inert atmosphere, settling of must and fermentation at a controlled temperature.

Production Area: Loreto Aprutino (PE)

Variety Grape: Pecorino

Plantation Year: 1988

Altitude: 208 mt

Type of Vineyard: Spurred Cordon

Density: 3300 plants/hectar

Harvesting Period: from 5th to 10th Sep.

Exposure of Land: South/South-East

Production: 3 kg/plant

Serving Temperature: 6°-8° C

Alcohol: 13% vol.

