

Jasci & Marchesani

Eco

PECORINO ABRUZZO SUPERIORE
Denominazione di Origine Controllata
ORGANIC

Production area: Montediorisio

Facing: North-West

Height: 280 m a.s.l.

Type: sandy

Vineyard: Pecorino

Alcohol content: 13.5% vol.

Average production per hectare: 100 quintals

Refining: 6 months in steel and following months in bottle

Growing system: high-trained with spurred cordon

Harvesting: 2nd ten days of September

Vinification: off-the-skins at a controlled temperature of 14 °C

Colour: pale straw yellow, almost golden

Bouquet: fruity, earthy

Taste: dry, pleasant, and lingering finish

Match with: starters and fish-based main courses

Serve at: 12 °C

Bottle life: 5 years after being put on the market

