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## COLLECIVETTA

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ABRUZZO PECORINO DOP



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### ANALYTICAL DATA

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Alcohol: 13,00 -13,50 % v/v

Sugar: 1,5 – 2,00 g/l

pH: 3,20 - 3,30

Total acidity: 7,00 - 8,00 g/l

Volatile acidity: 0,20 - 0,30 g/l

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### GASTRONOMIC PAIRINGS

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Seasoned cheeses, white meat ragout, fish-based soups.

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## GRAPES

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### PRODUCTION AREA:

The vineyards extend in the area of Pescosansonesco at 550 m.a.s.l., and Capestrano at 450 m.a.s.l., in the core of Gran Sasso and Monti della Laga National Park.

### CHARACTERISTICS OF THE VARIETY:

The Pecorino is an Abruzzo native variety, rediscovered some years ago thanks to the recovering work of a few brave winegrowers. It prefers fertile soils with a good water availability. The wine is characterized by marked citrine notes and freshness, with proper body and gustatory persistence

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## WINE

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### VINEYARD

100% Pecorino, density of 5200 plants/ha, 120 tons/ha yield, mechanical harvesting in the first decade of September.

### VINIFICATION

Soft pressing, static decantation and cold fermentation, followed by a gross racking in order to leave the wine on the fine lees. Finally, the stabilization is obtained by cold decantation.

### AGEING

In stainless steel vats on its fine lees and aging in bottle. It should be stored at 14°-16° and consumed preferably within 5 years from the harvest.

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## SENSORY ANALYSIS

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Bright straw yellow wine. Hints of wilted yellow flowers, citrus, dried fruit and bread crust. The acidulous appealing and the marked minerality are balanced with an excellent structure and a long persistence.