
RACHELE

“RACHELE” BIANCO TERRE
AQUILANE IGP 2020



ANALYTICAL DATA

Alcohol: 12,80 -13,20 % v/v

Sugar: 0,10 – 0,20 g/l

pH: 3,20 - 3,30

Total acidity: 5,50 - 6,00 g/l

Volatile acidity: 0,20 - 0,25 g/l

GASTRONOMIC PAIRINGS

Raw fish/meat, happy hours,
seafood risottos.

GRAPES

PRODUCTION AREA:

The vineyards extend in the area of Capestrano at 450 m.a.s.l., in the core of Gran Sasso and Monti della Laga National Park. This area is characterized by high temperature ranges between day and night that preserve the acidity and enhance the synthesis of aromas. The soil, which is sandy and pebbly, confer the wine with minerality and saltiness.

WINE

VINEYARD

This is a blend of white varieties like Pecorino, Chardonnay and Passerina, in variable percentage according to the vintage. Density of 5200 plant/ha, 120 tons/ha yield, mechanical harvesting at the end of September

VINIFICATION

In white: soft pressing and subsequent static decantation.. Fermentation in stainless steel vats with selected yeasts at 14°-16°.

AGEING

2 months in stainless steel vats and 3 months in the bottle. It should be stored at 16°-18° and consumed preferably within 24 months from the harvest.

SENSORY ANALYSIS

Bright straw yellow wine with greenish shades. Its aroma is elegant with marked fruity notes. The taste is full, dry and salty. Citrine aftertaste.