



# COCOCCIOLA COLLINE PESCARESI

Indicazione geografica tipica

**PRODUCTION AREA** Abruzzo, Italy **ALTITUDE** 200 meters above sea

**GRAPE** 100% Cococciola **SOIL** sandy, calcareous, mostly solid

**YIELD PER HECTARE** 120 - 140 pecks **VINIFICATION YIELD** 65/70 % **HARVEST** third decade of September

**ALCOHOLIC FERMENTATION** in stainless steel at a controlled temperature

**AGEING** 3 months in stainless steel **ALCOHOL** about 11,5%

**COLOUR** very pale yellow with yellowish highlights

**TASTE** it has a delicate scent with a spring flowers taste

**FOOD PAIRING** it goes well with appetizers and raw fish, seafood main and second courses

**SANTONE VINI**

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