



PECORINO COLLI APRUTINI

Indicazione geografica tipica

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

GRAPE 100% Pecorino Bianco **SOIL** sandy, calcareous, mostly solid

YIELD PER HECTARE 110 - 130 pecks **VINIFICATION YIELD** 65 / 70 % **HARVEST** first decade of September

ALCOHOLIC FERMENTATION in stainless steel at a controlled temperature

AGEING 3 months in stainless steel **ALCOHOL** about 13%

COLOUR very pale yellow with greenish highlights **TASTE** it well fills the mouth, has tropical and citrus fruits notes

FOOD PAIRING first courses and seafood dishes, it goes well with raw fish, shellfishes, grilled vegetables, semi-mature cheese and sheep's cheese.

SANTONE VINI

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