



Pecorino I.G.T. Terre di Chieti

Rinomata Cantina Tombacco



Tasting notes

The light shines in a bright yellow, a prelude to rich olfactory nuances with hints of exotic fruit and soft spicy notes. On the palate the Pecorino is a complex and flavourful wine, with good acidity and mineral notes, perfect to accompany fish dishes and white meats.

Grape variety

the Pecorino varietal is a white skinned grape from the Abruzzo region. It has been cultivated in the best vineyard locations for over many centuries.

Origin

from within the whole of the province of the City of Chieti.

Winemaking

traditional vinification using the reduction technique, this starting right from the harvest; after pressing then follows a maceration of at least four hours, and after this a further soft pressing, cooling of the must and a static cleaning. The fermentation process is now started under controlled temperature for a period of circa ten days after which a cooling of the fresh wine is practiced. It is then transferred for a long contact with selected yeasts before being bottled.

Colour

brilliant, with a most interesting intense and strong yellow glow.

Bouquet

to the nose this wine is intense. It has complex hues of exotic fruit and soft notes of spices.

AB cspc 818575