

CONTROGUERRA PECORINO

Denominazione di Origine Controllata

PRODUCTION ZONE

Vineyards situated in the municipality of Controguerra, in a hilly area at an altitude of 250 metres, with south-eastern exposure. Medium-textured loose soil.

GRAPES

100% Pecorino, an ancient grape variety of the Piceno area. Grapes are counter-espalier trained with a yield of about 80 quintals of grapes per hectare.

PRODUCTION TECHNIQUE

The grapes are hand-picked. The crushed grapes are treated using the cryo-maceration technique, followed by gentle pressing. After a careful Debouirage process, the clear must undergoes temperature-controlled fermentation (13-15°C). After several months of aging in stainless steel vats, the wine is bottled. It is at its best at least one year after bottling.

COLOR

Pale straw yellow.

PERFUME

Deep and complex. It conveys sensations of ripe and candied fruit. Hints of vanilla and star anise.

TASTE

Fresh and crisp, with excellent structure, harmonious and balanced.

PAIRING

White meat, cheeses, mushrooms and fish.

ALCOHOL

On average 13%

SUGGESTED SERVING TEMPERATURE

10/12°C

Underwine Società Agricola Srl

Contrada San Biagio, 2 - Controguerra (TE) - Italia
lidiaeamato.com



LIDIA & AMATO