
COLLECIVETTA

ABRUZZO PECORINO DOP



ANALYTICAL DATA

Alcohol: 13,00 -13,50 % v/v

Sugar: 1,5 – 2,00 g/l

pH: 3,20 - 3,30

Total acidity: 7,00 - 8,00 g/l

Volatile acidity: 0,20 - 0,30 g/l

GASTRONOMIC PAIRINGS

Seasoned cheeses, white meat ragout, fish-based soups.

GRAPES

PRODUCTION AREA:

The vineyards extend in the area of Pescosansonesco at 550 m.a.s.l., and Capestrano at 450 m.a.s.l., in the core of Gran Sasso and Monti della Laga National Park.

CHARACTERISTICS OF THE VARIETY:

The Pecorino is an Abruzzo native variety, rediscovered some years ago thanks to the recovering work of a few brave winegrowers. It prefers fertile soils with a good water availability. The wine is characterized by marked citrine notes and freshness, with proper body and gustatory persistence

WINE

VINEYARD

100% Pecorino, density of 5200 plants/ha, 120 tons/ha yield, mechanical harvesting in the first decade of September.

VINIFICATION

Soft pressing, static decantation and cold fermentation, followed by a gross racking in order to leave the wine on the fine lees. Finally, the stabilization is obtained by cold decantation.

AGEING

In stainless steel vats on its fine lees and aging in bottle. It should be stored at 14°-16° and consumed preferably within 5 years from the harvest.

SENSORY ANALYSIS

Bright straw yellow wine. Hints of wilted yellow flowers, citrus, dried fruit and bread crust. The acidulous appealing and the marked minerality are balanced with an excellent structure and a long persistence.