CONTESA
AZIENDA AGRICOLA

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Abruzzo Doc Pecorino



Grape variety	Pecorino 100%
Production area	Vigneto al Lago – 200 mt
Soil	Clay calcareous soil
Methods of training	Rows, guyot
Plant density	5400 plants per hectare
Yield per hectare	10 tons per hectare
Harvest time	Second half of september
Vinification	The grapes are first crushed, pressed off and then put to maceration. Then they are left to settle for a night at low temperature. The must is put to fermentation in inox tanks.
Ageing	The wine is bottled at the end of january. This kind of wine is suitable for ageing, it could be appreciate whitin 2/3 years from the production.
Chemical analysis	Alcoholic degree: 13,00% vol. Sugar: 1,15 gr/lt Total acidity: 5,50 gr/lt
Tasting	Yellow inclined to crystalline colour, full-bodied. At the sensory evaluation it appears intense, very persistent, citrussy, with floreal bouquet of hawthorn and orange tree flowers. The taste is soft, fresh, well balanced, thanks to the great mineral structure of the grape variety.
Food link	The wine can be served with main course with fish and also with “pasta” with a light salsa. It is very good with white meat and cheese.

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