



### CONTESA ABRUZZO DOC PECORINO 2024 Organic wine

**GRAPE VARIETY** Pecorino 100% **VINEYARD LOCATION** "Vigneto al Lago", Collecovino (PE) / 200 m. a.s.l **SOIL** Calcareous clay **VINE TRAINING** Simple Guyot **VINEYARD** Clayish Limestone **DENSITY** 5000 grapevines/ha **YIELD** 100 Q.li/ha **HARVEST** Start of September **VINIFICAZIONE**

The grapes are pressed and left for approximately 8/12 days in low temperature storage (4/5°C) stabilizing to boost the extractive phase **AGING** 4 months in bottle **ANALYSES** Alcohol content 13% vol., Acidity 5.50 gr/lt., Residual sugars 1.15 gr/lt **ORGANOLEPTIC PROPERTIES** Straw yellow with a crystalline tendency and consistent. On the nose, this is an intense and very persistent wine, with floral notes of hawthorn and orange blossoms. Soft and fresh on the palate, this is a balanced wine with excellent body and quality. Although suitable for immediate consumption, this wine expresses itself best 2 years after production **PAIRING** Perfect with raw dishes and shrimp with parmigiano flakes. Also goes well with fish based first and second courses, as well as lightly dressed first courses. Excellent with white meat and cheeses

# CONTESA

[www.contesa.it](http://www.contesa.it)  

