

POGGIO ANIMA PECORINO TERRE DI CHIETI IGT



Production area: Montedodorisio
Facing: North-West
Height: 280 m a.s.l.
Type: sandy
Vineyard: Pecorino
Alcohol content: 12.5% vol.
Average production per hectare: 160 quintals
Refining: 4 months in steel
Growing system: high-trained with spurred cordon
Harvesting: 2nd ten days of September
Vinification: off-the-skins at a controlled temperature of 14 °C
Colour: pale straw yellow, almost golden
Bouquet: fruity, earthy

Taste: dry, pleasant, and lingering finish
Match with: starters and fish-based main courses
Serve at: 12 °C
Bottle life: 5 years after being put on the market