

DUCHI DI CASTELLUCCIO

Technical Sheet

“Tenuta Cipressi”

Pecorino d’Abruzzo IGT Colline Pescaresi

Identificazione Geografica Tipica

Type of wine: White - Organic Wines

Variety: Pecorino 100% IGT

Vineyard: Ripacorbaria – deep clay soil

Exposure: South, south east

Height a.s.l.: 250 m.

Growing system: Cordon trelli system

ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT
CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 4000 cordon

Production: 8.5 tons

Harvest: end of September

Ageing and Vinification: Only stainless steel tank

Alcohol strenght: 12,5% vol

Bottle: 75 cl

Sales Unit: 12 bottles

ORGANOLEPTIC FEATURES

Colour: intens yellow with gold reflex

Nose: elegant and fruity, with citrus hints of rose grapefruit and exotic papaya

Taste: Aromatic and persistent with a long aftertaste of white fruits

Food Pairing: Appetizers, delicate fish courses, cheese and raw fish.

Serving temperature: 8-10 °C

