

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

Exposure: South, south east

Height a.s.l.: 280 m.

Training system: Filare Cordone (vertical 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

Production: 8 tons

Harvest: September

Vinification and ageing: Only stainless steel tank

Alcohol Strength: 13% vol

Bottle: 75 cl

Sales Unit: 6

ORGANOLEPTIC FEATURES Colour:

straw yellow with light green reflex

Nose: Complex and deep, with hints of white fruits, sage and lavender which blend with elegant mineral nuances.

Taste: Fresh, fruity and mineral.

Food Pairing: Fish appetizers, delicate first courses, cheeses and fish.

Serving temperature: 8-10 °C

