

D'Alesio SCIARR

cl 75

Pecorino

Name | Abruzzo DOC Pecorino Superiore

Grapes | Pecorino 100%

Location | Città Sant'Angelo,
Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | N/E

Soil | Clayey medium texture

Training and pruning systems | Rows

Average plant age | 10 years

Yield per hectare | 80 hl/hectare

Harvest time | September

Harvest | manually operated, with
meticulous selection of grapes.

Vinification | soft pressing of grapes,
cold decanting, fermentation in stainless
steel.

Aging | in bottle for at least 3 months.



13% vol.



10°-12°C



Tasting notes



Pale straw-yellow with golden reflections



Bright



Quite intense, quite complex, flowery, fruity



Wildflowers, herbs, pear, citrus fruits



Seafood, delicate cheeses, white meat.