

# D'Alesio

Abruzzo Pecorino Superiore  
DOC



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# Abruzzo Pecorino Superiore

DOC

2014

Type: White wine  
Region: Abruzzo (Italy)  
Grape variety: 100% Pecorino

## THE VINEYARD

Town: Città Sant'Angelo (Pescara)  
Width: 15 hectares  
Elevation: 300 metres above sea level  
Orientation: North East  
Soil composition: Medium density clay  
Vine training system: rows  
Arboreal density: 3000 plants per hectare  
Average age of the plants: 5 years  
Average production: 80 hectolitre per hectare  
Grapes harvesting: manually operated, with an accurate selection of the grapes  
Total production: 6000 bottles (750 ml), 300 bottles (1,5 l)

## VINIFICATION

Grapes harvesting in September, vinification by soft pressing of the grapes, cold settling, fermentation in stainless steel tank. In-bottle refinement for at least 3 months.

Service temperature : 10 - 12 °C

Tasting notes

Color: pale yellow with golden glares, clear, with good intensity

Aroma: quite intense and complex, good finesse. Description: floral (wildflowers, blossom), fruity (orange and grapefruit), herbaceous (delicate grass).

Taste: quite fresh, sapid, warm, with good softness and well balanced. Good intensity and persistence.

Pairings: seafood appetizers (with or without tomato). It combines well with first courses with fish or vegetables or delicate white meat. The wine also matches with fried fish or cured meats not too tasty and spicy.

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