

OCCHIOBLU



PECORINO TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Province of Chieti

GRAPES Pecorino

HARVEST PERIOD End of August – Beginning of September



VINIFICATION

VINIFICATION Destemming and crushing of the grapes, cryomaceration and soft pressing of the crushed grapes, temperature-controlled fermentation in stainless steel tanks.



DESCRIPTION

COLOUR Pale straw yellow with slight greenish highlights

FRAGRANCE Fruity with citrus and tropical notes, white peach flavour and elegant floral hints

TASTE Full, well-structured with a long lasting aftertaste

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 10-12°C