



Pecorino DOCG

## **Pecorino**

Grape variety typical of central Italy. For several years it was abandoned due to low productivity and then rediscovered thanks to the will of some producers.

Early maturation and harvest between the end of August and the first week of September.

Soft pressing of the grapes and fermentation with selected yeast at low temperature. After some decantings, it is bottled without filtration.

### **Grapes**

Pecorino

### **Type of Soil**

Prevalently Clayish Type of Average Land Mixture

### **Pruning System**

Espalier Breeding System

### **Wine-making**

White Wine Making with the use of Selected yeast

### **To the Eye**

Visually Brilliant Straw Colored

### **To the Nose**

Olfactory in Mature Flowers and Fruit

### **To the Taste**

An acid taste and adequate level of alcohol, a full bodied taste with spicy and fragrant notes.

*Santa Barbara*