



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