



MARRAMIERO



ABRUZZO D.O.C.

PECORINO

Product Card

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PECORINO

75 cl

Ancient ceremonies were celebrated twice a year, in autumn and spring, representing the rest and perennial reawakening of nature in the countryside, the "Celebration of Life" whose strength and rebirth are reflected in the ear of corn.

Cyclicity and regeneration are rites of passage that mark the essential moments of life, such as transhumance, during which flocks moved along ancient sheep tracks from the hills and mountains to the coast in winter and back again in summer, feeding on "Pecorino" grapes.

First year of production: 2007.

A perfect accompaniment for delicate starters, pasta and rice dishes with white sauces, also with fish. To be served at 10°-12°C.

TIPOLOGY White wine

GRAPES Pecorino

COLOUR Golden yellow

ALCOHOL CONTENT 13% vol.

ACIDITY 6.00 g/L

RESIDUAL SUGAR 2.5 g/L

VINEYARD

PRODUCTION AREA

Rosciano, Milano Estate.

TYPE OF TERRAIN

Deep, rich, slightly clayey.

TRAINING SYSTEM

Guyot.

EVOLUTION

FERMENTATION

In stainless steel barrels, after the skins come into contact with the cold must and soft pressing.

AGEING

In stainless steel barrels and finally in bottles.

AGEING PERIOD

4 months in total.

NOTES

Rating



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IMPRESSO NEL VINO

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