

WINE CARD



PECORINO 2008 INDICAZIONE GEOGRAFICA TIPICA

MONTALFANO

WINE

WINE GRAPE	Pecorino 100%
PRODUCT	Montalfano
COLOUR	White
YEAR	2008
DENOMINATION	Pecorino I.G.T.
TYPE OF WINE	White Wine
ALCOHOL GRADUATION	13 ,50 % Vol.
PRODUCTION PER YEAR	6.000 Bottles

VINEYARD

VINEYARD (name of Grape)	Pecorino
FRAME OF VINEYARD	Pergola of Abruzzi
AGE OF VINEYARDS	6 Years
VINIFICATION HARVEST (amount per Hectar)	10.000 Kg /ha
VINEYARDS' LOCATION	Cupello (CH) - Abruzzo
ESPOSITION TO THE SUN	SOUTH - EAST

VINIFICATION

HARVEST PERIOD	Ending of September
TECNIC OF VINIFICATION	Cold System
FERMENTATION	Controlled Temp. (12 °)
TIME OF FERMENTATION	20 Days
SHARPENING PROCESS	Steel
BOTTLEING	February

DEGUSTATION

APPEARANCE	Very special wine, soft and strong at same time, from the pleasant and unusual flavour, straw yellow coloured, ideal to be served with white meat and fish soup.
SMELL	Fresh, Sharp.
BEST SERVED	18 °C