

PECORINO Terre di Chieti IGT



Grapes

100% Pecorino



Vineyard area

The Pecorino grapes are grown in the white wine zone of Chieti, on hillside slopes at about 300 metres above sea level.



Harvest

Pecorino is a nearly ripening variety, giving excellent mineral qualities and freshness – the grapes are hand-picked around the second week of September.



Vinification

Once de-steamed the grapes are left in the pneumatic press with dry ice for a few hours, then softly pressed with a maximum pressure of 0.5 Atm. When the fermentation is completed the wine is left on the fine lees for at least 120 days. In our view, Pecorino is a wine that best expresses itself from spring onwards.



Tasting notes

DeNatile Pecorino is very fresh, zinging with lively citrus acidity, notes of tropical fruits and a certain minerality, which gives the wine a lovely balance.

