



Atteso Pecorino

Histonium
indicazione geografica tipica

Production zone: Pollutri (Province of Chieti)

Vine type: Pecorino

Denomination: Pecorino IGT (Territorial Geographic Identification) Histonium

Type of vineyard: Spurred cord

Year planted: 1999

Land area: 00.50.00 hectares

Vineyard position: South East exposure

Altitude: 200 metres above sea-level

Vinification period: from September 20th to 30th

Type of vinification: Soft pressing of grapes and temperature-controlled fermentation of the must

Chemical characteristics: 13.5% Alcohol/Vol.

Reaches full expression: 1-2 years

Colour: Lively Straw Yellow

Nose: Elegant and delicate with hints of mature yellow fruits

Palate: Pleasant with good body, saltiness, and freshness, with final notes of white-pulp fruit and bitter almonds

Best with the following Abruzzese cuisine: Fish and white meat

Ideal serving temperature: 10°-12° C