

# COLLINE PESCARESI PECORINO IGP 2017



<b>Origin:</b>	Italy
<b>Quality grade:</b>	IGT
<b>Site:</b>	vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Pecorino 100 %   10 - 15 years 3300 plants/ha   8000 - 8500 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	250 m
<b>Soil:</b>	loam   large

## WEATHER / CLIMATE

<b>Average Rainfall Per</b>	700 - 900 mm
<b>Vintage:</b>	

## CELLAR

<b>Harvest:</b>	handpicked   beginning/september
<b>Malolactic Fermentation:</b>	partly
<b>Fermentation:</b>	spontaneous steel tank   2 week(s)   18 - 22 °C
<b>Maturing:</b>	steel tank   4 month(s)
<b>Time on the Fine Yeast:</b>	1 month(s)
<b>Bottling:</b>	beginning/march

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	small (3 years)
<b>Optimum Drinking Year:</b>	2018 - 2020