

MONTUPOLI
Pecorino Terre di Chieti
Indicazione Geografica Protetta


CANTINA
MIGLIANICO



Soil and vine breeding

Vineyards location: Miglianico

Grapes: Abruzzo Pecorino 100%

Altitude: 250 metres o.s.l.

Soil type: clayey - loamy

Layout and exposure: hilly, West/South West-facing vineyards

Vine age: 10 - 12 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 14 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, around the first week of September

Maceration and Pressing: the must remains about 30 minutes in contact with the skins, before soft pressing, which allows us to extract only the free-run must

Fermentation temperature: the fermentation is carried out at 15 - 16°C for about two weeks in steel containers

Ageing: in tank, in the presence of natural yeasts

Chemical characteristics

Alcohol content: 13,00 % vol.

Dry extract: 22 gr./lt.

Total acidity: 6,50

Ph: 3,30

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: medium intensity straw yellow with greenish nuances

Smell: bouquet of fresh fruit, accompanied by spicy notes and nuances of aromatic herbs

Taste: the taste is intense, with good persistence, fresh and savoury on the palate; aftertaste rich in spicy nuances

Service mode

Temperature: 12°C

Pairings: ideal combination with appetizers and fish-based first courses, baked large fishes and medium-aged cheeses