



# COLLE CORVIANO

LORETO APRUTINO



## COLLE CORVIANO

### PECORINO COLLINE PESCARESI

*Indicazione geografica protetta*

#### AREA OF PRODUCTION

SELECT VINEYARDS LOCATED NEAR THE VILLAGE OF LORETO APRUTINO IN THE PECORINO IGT AREA.

#### GRAPE VARIETIES

PECORINO 100%.

#### SOIL

STONY, CALCAREOUS, STRUCTURED AND DRAINED.  
ALTITUDE: 350 METERS ABOVE SEA LEVEL.

#### VINIFICATION

FOLLOWING A SELECTIVE HAND HARVEST IN MID-SEPTEMBER, THE GRAPE STALKS ARE REMOVED AND THE SUBSEQUENT CRUSHED GRAPES UNDERGO A COLD MACERATION IN STAINLESS STEEL. A SOFT PRESSING FOLLOWS.

THE CLARIFIED MUST IS SUBSEQUENTLY FERMENTED WITH SELECT YEAST IN TEMPERATURE CONTROLLED STAINLESS STEEL VATS FOR 12 DAYS AT 16°C TO PRESERVE THE NATURAL 100% PECORINO FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

#### FLAVORS

A BRILLIANT PALE STRAW COLOR. A WONDERFUL BOUQUET OF WHITE PULP FRUIT. EXPLOSIVE FLAVORS OF RIPE PEAR, RENETTA APPLE, GINESTRA FLOWERS AND JASMINE ACCOMPANIED BY A GENTLE AND REFRESHING ACIDITY.

SUPERB WITH GENTLY GRILLED FISH, VEGETABLE TEMPURA, OYSTERS. BEST ENJOYED AT 10°C.