



COLLE CORVIANO
LORETO APRUTINO

PECORINO COLLINE PESCARESI IGP



SENSORY PROFILE

Color: brilliant pale straw.

Fragrance: bouquet of white pulp fruit. Explosive flavors of ripe pear, renetta apple, ginestra flowers and jasmine.

Taste: gentle and refreshing acidity.



GRAPE VARIETY

Pecorino 100%



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino, in the Pecorino IGP area, 300 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.



ALCOHOL

13% vol.



SERVING TEMPERATURE

10°C



AVAILABLE FORMAT

750 ml



RECOMMENDED PAIRINGS

Superb with gently grilled fish, vegetable tempura, oysters.

