# Francesco Cirelli

# Pecorino IGT Colline Pescaresi Organic 2024



 SIZE
 75cl

 VINTAGE
 2024

ABV

**GRAPE VARIETIES** Pecorino (100%)

12%

CLOSURE Screw cap
SKU CODE G9530124

**EXPRESSION** White, Aromatic and Dry

COUNTRY Italy

REGION Abruzzo
ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Screw cap

PH 3.37

TOTAL ACIDITY 5.25g/I Tartaric

RESIDUAL SUGAR 0.2g/l

SKU G9530124











WHITE STILL WINE

ITALY

ABRUZZO

ORGANIC

SUITABLE FOR VEGANS

# **TASTING NOTE**

Crisp, refreshing Pecorino, floral and zippy with lemon, the mouth a bowlful of mango and papaya.

#### **VITICULTURE**

Organic Viticulture has been used to enhance the aromatics of this truly expressive Pecorino. The grapes have been carefully early harvested in order to avoid the high alcohol production (which is typical for pecorino grapes).

# **VINIFICATION**

The grapes are de-stemmed and transferred to the tank where maceration of 24 hours takes place. The skins are then separated from the juice and softly pressed, then transferred to the stainless steel tank where our indigenous yeasts take over and lead the fermentation process.

## FOOD MATCHING

Match the delicacy of this wine with light seafood, especially shellfish dishes, and pastas and pizzas.

