



## Pecorino

*Terre di Chieti IGT*  
**Brado**

Pecorino Brado is a wine of great structure.  
Evolution in the glass is slow and progressive

<b>Grape variety</b>	Pecorino 100%
<b>Appellation</b>	Colline Teatine IGT
<b>Alcohol</b>	13,50 % vol.
<b>Vine</b>	Pecorino
<b>Training system</b>	Row file
<b>Production area</b>	Villamagna (CH) - Abruzzo
<b>Harvest period</b>	October
<b>Vinification Technique</b>	“In bianco” with soft press, at controlled temperature
<b>Bottling</b>	4 months after harvest
<b>Colour</b>	Brilliant yellow with gold reflexes
<b>Bouquet</b>	At first yellow fruits, peach in particular, then the mineral notes come to surface
<b>Taste</b>	Well balanced and fresh, intense and persistent
<b>Ideal serving temperature</b>	10 – 12 °C
<b>Suggested dishes</b>	Robust first meals, fish and cheese

