

CANTINA TOLLO

Colle Cavalieri

Pecorino

Terre di Chieti

Igp

The rediscovery of an ancient vineyard rewarded us with this white wine, with good length and balanced flavour, slightly balsamic, with distinctive citrus notes and garden scents. Obtained exclusively from Pecorino grape, it pairs well with shellfish, raw seafood, fish dishes and soft cheese.



TYPE white wine

SOIL AND METHOD OF CULTIVATION

Area and Location of vineyards
Tollo

Type of grapes Pecorino 100%

Altitude (above sea level) 130 m

Soil type calcareous and clay

Exposition to sun south, south-west

Age of vines 10 years

Density of cultivation vines/ hectare 1.600 vines canopy style and 4000 vines in rows

Yield of product per hectare 80 q

Method of cultivation canopy and classic rows

Harvest period end of September

VINIFICATION

Type and time of maceration of the skins criomaceration of the pressed grapes at 5/8 °C, soft pressing, fermentation at controlled temperature

Temperature of fermentation 18°C

Malolactic Fermentation no

Refinement 6 months in stainless steel tanks on its deposited yeasts

PHYSICAL AND CHEMICAL CHARACTERISTICS

Alcohol degree 13% vol

Total dry extract 26 gr/l

Total acidity 5,95 gr/l

pH 3,40

Residual sugar 3,5 gr/l

DESCRIPTION

Colour light straw yellow with green reflexes

Fragrance fresh and fruity, with clear notes of exotic fruits, elegant and delicate floral perfume towards the end

Taste medium bodied, good structured and full flavoured with good persistence and balance. Almond aftertaste

SERVING SUGGESTIONS

Temperature 12°C