



PROPE
Colli Aprutini IGT Pecorino

PRODUCTION AREA: Vineyards located in the district of Controguerra.

VARIETY: Pecorino 100%.

ALTITUDE: 250-300 m a.s.l.

SOIL: Medium-textured with abundant gravel.

YIELD: 5000 plants per hectare.

YIELD PER VINE: 2 kgs approx.

HARVEST: Hand picked in small cases.

VINIFICATION: Cold maceration for approximately 15 hours. Vinification at a controlled temperature in cement barrels. After the fermentation, the wine remains on fine lees at a controlled temperature for approximately 5 months.



SIGHT

Intense, bright straw yellow.



SMELL

Wonderful scents of pear skin and bread crust along with a herbal profile of wild greens, sage and marjoram.



TASTE

Smooth. Citron and slightly almond mouthfeel. Delicately salty, supple and well-bodied with a lingering finish.

