



**VELENOSI**  
ASCOLI PICENO



**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**

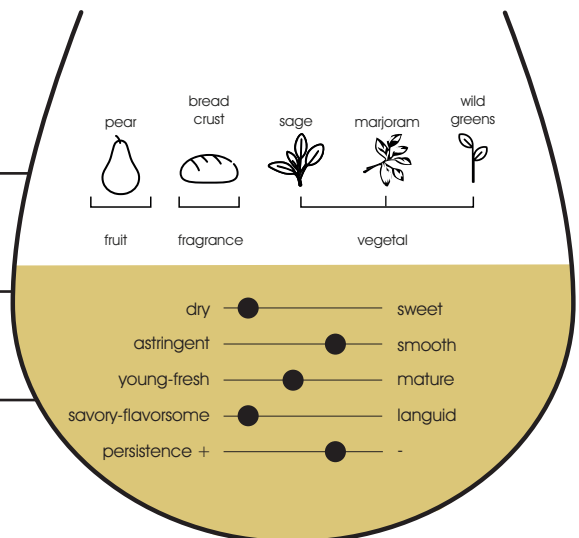
Intense, bright straw yellow.

**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.



EAN  
Tipo cartone

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