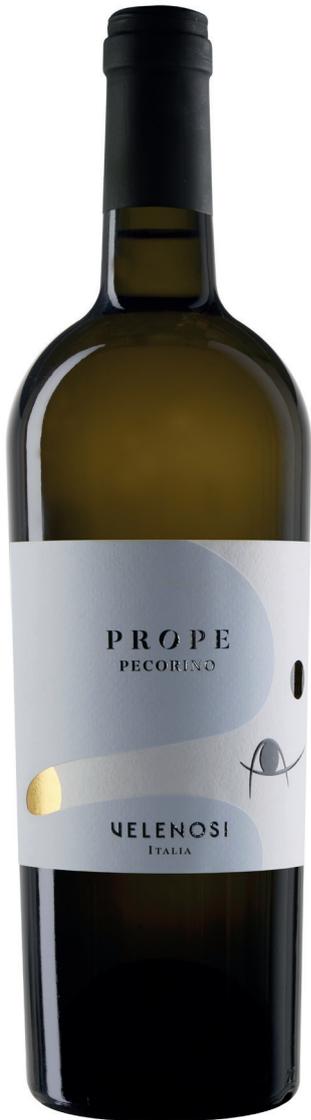




**VELENOSI**  
ASCOLI PICENO



**PROPE**  
Colli Aprutini IGT Pecorino

**FIRST VINTAGE:**  
2017.

**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**

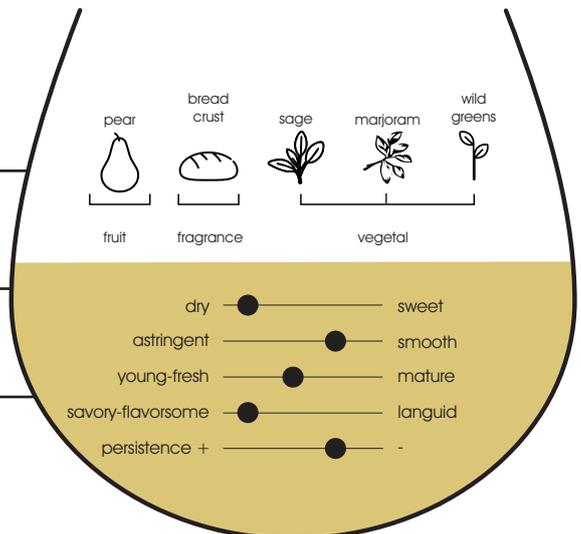
Intense, bright straw yellow.

**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

11/12/2024