

TIBERIO



Pecorino is an ancient variety that has always called the mountains Appennine ridges of the Marche and Abruzzo its home. A low yielding variety due to sterility of the basal buds, over the centuries farmers shied away from it preferring instead to plant easier to grow, more productive varieties; and so, Pecorino was all but forgotten, and nearly extinct by the 1970s. Times change and today high yields are less important than they once were: modern day wine lovers now clamor for high quality grape varieties. Capable of giving distinctive wines, and Pecorino fills that bill nicely.

The grape is characterized by essentially round leaves and small round very thick skinned berries. The wine is rich and glycerol but also endowed with high total acidity, thereby offering a unique combination of texture and vibrancy. In fact, Pecorino wines have become so popular that much Pecorino has been planted recently, however the grape variety always performs best in hilly vineyard sites rather than flatland areas, which are not its natural habitat..

PECORINO IGP 2016

GRAPE VARIETY - BIOTYPE

100% massal selection Pecorino

CATEGORY

Pecorino IGP

LOCALITY OF PRODUCTION

Cugnoli (PE)

TOTAL AREA UNDERVINE / ALTITUDE

3 Ha

350 meters a.s.l.

SOIL COMPOSITION

Limestone with a marly-gravel subsoil

AVERAGE VINE AGE / VINE TRAINING

16 anni

Guyot

DENSITY / YIELD

4000 vines/Ha

55 HI

HARVEST

September

VINIFICATION

No press, just free run juice.

ALCOHOLIC FERMENTATION

In stainless steel tanks.

MALOLACTIC FERMENTATION

Not done.

AGEING

In bottle.

COLOUR

Deep straw yellow.

TASTING NOTE

With intense aromas and flavors of sage, rosemary, green fig, peach, yellow melon. Full bodied and with a lingering minerality

FOOD PAIRING

Seafood, pasta, legumes, white meats, cheese.

ALCOHOL 13,5 %