

THE VINUM

# OCEANIS PECORINO ABRUZZO

D.O.C.



Nocciano



100% Pecorino



Hillside (250 m)



South exposure



Mid September



Guyot



Argillous



8 -10 °C | 64-68 °F



13%



0,75l



**Name:** PECORINO ABRUZZO DOC

**Annual production:** 12.000 – 12.500 bottles (0,75 l)

**Vineyard extension:** 2 ha

**Anno di impianto:** 1999

**Densità di impianto:** 6000 plants/hectare

**Yield per hectare:** 8 tons

**Vinification:** Selection of the best grapes. Destemming and short maceration for about 8-10 hours. Subsequently a soft pressing is carried out and the must is chilled to a temperature of about 8-10 ° C and decanted for about 10-12 hours. After the maceration phase, the must is separated from the skins, chilled at a temperature of about 10-12 ° C and decanted for about 12 hours. The wine obtained is rapidly separated from the lees and stored in steel tanks at a temperature of approximately 14 ° C

**Temperatura di fermentazione:** 18 °C

**Aging:** At least 6 months in stainless steel tanks, following by not less than 3 months in the bottle

**Sugars:** 0,8 g/l

**Total acidity:** 5,25 g/l

**Sulfites:** 52 mg/l

**Tasting notes:** An immediately appealing white with lots of cooked-apple, lemon-curd character, and grapefruit undertones. Full with a juicy and creamy texture, then a fresh, almost silky, finish with moderate acidity. From organically grown grapes.