



PEcorino

MOntepulciano

“A modern take on  
authentic Abruzzo wines”



# PECORINO

## TERRE DI CHIETI IGP

**Grapes** 100% Pecorino

**Vineyard area** The Pecorino grapes are grown in the white wine zone of Chieti, on hillside slopes at about 300 metres above sea level. The yield is approximately 90 hl/ha.

**Harvest** PEMO Pecorino is an early ripening variety, giving excellent mineral qualities and freshness – the grapes are hand-picked around the second week of September.

**Vinification** Once de-steamed the grapes are left in the pneumatic press with dry ice for a few hours, then softly pressed with a maximum pressure of 0.5 Atm. When the fermentation is completed the wine is left on the fine lees for at least 120 days. In our view, Pecorino is a wine that best expresses itself from spring onwards.

**Tasting notes** PEMO Pecorino is very fresh, zinging with lively citrus acidity, notes of tropical fruits and a certain minerality, which gives the wine a lovely balance.

