

PECORINO TULLUM 2019

Denominazione di Origine Controllata

E Garantita



- ✂ Type: white wine
- ✂ Appellation: TULLUM – DOCG
- ✂ Grape variety: 100% Pecorino

Serving information

- ✂ Temperature: 14 °C
- ✂ Food pairing: aperitif, fresh cheese, seafood and white meats

Organoleptic characteristics

- ✂ Color: yellow
- ✂ Aroma: Opening with hints of citrus notes followed by rosemary, licorice, peach and grapefruit. Ending with intense and persistent exotic notes
- ✂ Taste: Well-bodied, mineral and persistent taste

Terroir and vineyard features

- ✂ Area: Tollo
- ✂ Altitude: 180 m from sea level
- ✂ Soil type: clay-alkaline, declination 5%
- ✂ Exposure to the sun: South-East
- ✂ Age of vines: 11 years
- ✂ Density of vines per hectare: 1600
- ✂ Cultivation system: pergola abruzzese
- ✂ Yield per hectare: 90 quintals
- ✂ Harvesting: hand-picked in the third week of September

Vinification

- ✂ Process: After the handmade destemming, the temperature of the grapes (must and skins) is lowered to 12 °C to avoid uncontrolled fermentations and it is conveyed into small steel tanks. Here the must ferments with its own skins for a period of 30 days. At the end of vinification process, the new wine is separated from the skins and decanted for several months
- ✂ Fermentation temperature: 12-14 °C
- ✂ Ageing: Small steel tanks, ageing in bottles for 6 months

Technical features

- ✂ Alcohol: 13,5%
- ✂ Total acidity: 6,5 g/lit; PH: 3.3
- ✂ Residual sugar: 3 gr/lit
- ✂ EAN code: 8058180570150
- ✂ DUN code (6 bottles per case): 18058180570057