

# Pecorino, Terre di Chieti, IGT, 2022

Accattoli s.r.l.



Pecora is the Italian word for sheep, and the name of the grape reflects the close ties between agriculture and sheep farming, as the grapes were grown on the hills where shepherds moved their herds during the summer months. The early harvest makes for a wine with a firm structure and a deliciously fresh finish.

## Tasting Notes

Structured, with hints of yellow flowers, and ripe fruit on the nose. Serve with fish courses, soft cheese, and delicate pasta dishes.

**Region:** Abruzzi

**Classification:** Terre di Chieti IGT

**Area of Production:** Crecchio

**Grape Variety:** 100% Pecorino

**Soil:** Medium mixture, mainly clayey

**Average Age of Vines:** 18 years

**Trellising System:** Sylvoz

**Spacing of Plants:** 1,200 plants per acre

**Production per Acre:** 3.79 tons

**Vinification:** Stainless Steel

**Maturation:** 1 month in stainless steel and 1 month in bottles

**Total Acidity:** 6.30 g/l

**Residual Sugar:** 2.00 g/l

**PH:** 3.46

**Alcohol:** 12.85%

**Total Cases Produced:** 1,250



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