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## CENTOVIE

Colli Aprutini IGT Pecorino - Organic

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### Grape varieties

Pecorino 100%

### First year of production

2015

### Area of production

Roseto degli Abruzzi

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In the last years our Roseto degli Abruzzi estate, with mainly Montepulciano vineyards and a small part of Pecorino, has enriched the quality and tipicity of the grapes. Since the first harvest in this area we decide to cultivate the vineyards following the organic methods because we thought that the position, soil and climate were perfect for this kind of farming. In this area, the Centovie village from where we overlooked the estate for the first time in 2000, was born our Pecorino. A wine where, on our opinion, you can find all the elements of this amazing estate between the Gran Sasso mountain and the Adriatic coast.

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## GENERAL CHARACTERISTICS

### Vineyard

Soil is here mainly clay-sandy, deep and rather fresh. Every year we do the harvest by hand and select the best grapes in the vineyard in Roseto degli Abruzzi.

### Harvest

Grapes are hand picked in early September, paying the highest care not to lose their acidity content. Grapes are stored in small steel trolleys to preserve the integrity of the fruit.

### Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in stainless steel tanks at a temperature of 16°-18°C for about 20 days. The wine does not undergo malolactic fermentation. Ageing in concrete tanks for 12 months. After that, the wine ages in bottle for at least 5 months.

### Available formats

75 cl bottle

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## TASTING SUGGESTION

### Serving glass

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

### Pairings

Stuffed pasta, roast white meat, roasted fish

### Ideal serving temperature

12-14°C