

cantina

FRENTANA

1958



Name: Donna Greta Abruzzo Pecorino Superiore Doc

Line: Premium

Type: White Wine

Alcohol Content: 14,00 % alc./vol.

Closing: Cork

Type of soil: medium-textured

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), plateau called “Piani della Rocca”, vineyards selected as part of the “Quality Vineyard” project that the Frentana winery has been implementing since 1999.

Harvest: handmade, first ten days of September

Vinification: soft pressing of the selected grapes, maceration for 5 days and fermentation at a controlled temperature.

Maturation and aging: maturation in stainless steel tanks with batonnage for a period of about 12 months; further storage in the bottle completes its maturation.

Technical description: intense yellow color with golden reflections. The nose reveals mineral hints and a pleasant note of ripe yellow pulp fruits. The taste shows a balanced softness with a good structure, with the right level of acidity that refreshes the palate. A balance between flavor and aroma closes long and persistent.

Lifespan of wine: if properly stored, this wine keeps its integrity for 3 or more years.

Temperature of Service: 12-14°C

Donna Greta—Abruzzo Pecorino D.O.C.

Selezioni

Denominazione di Origine Controllata

