

cantina

FRENTANA

1958



Name: Abruzzo Pecorino Doc

Line: Costa del Mulino

Type: White Wine

Alcohol content: 13,00 % alc./vol.

Closing: Cork

Type of soil: medium- textured soil, sandy and loam

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH) most suited hills overlooking the Tabocchi Coast; the aspect is North with an elevation of about 150 meters above the sea level.

Harvest: manual, first decade of September.

Vinification: soft crushing of the grapes and fermentation at a controlled temperature (16°C).

Maturation and aging: in stainless steel tanks for 6 months followed by a further maturation in the bottle.

Technical description: Straw yellow color rather intense; on the nose pleasant citrusy, honey and yellow peach nuances, sometimes with a typical beer scent; full bodied and well structured on the palate, balanced by a good and refreshing acidity. This wine develops mineral notes and pairs well with tasty seafood, mid matured cheese and first courses.

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

Temperature of service: 10-12°C

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Denominazione di Origine Controllata

