

# PE<sub>HH</sub>CORA

PECORINO  
INDICAZIONE GEOGRAFICA TIPICA  
TERRE DI CHIETI



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# PECORINA

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#### GRAPES:

Pecorino

#### VINEYARD AREAS:

Our Pecorino grapes grow in the province of Chieti, in the Abruzzo region of central Italy, at 130m from sea level, facing South and East on limestone-clay soil.

#### AGE OF VINES:

In average 10-15 years old.

#### PLANT TRAINING AND DENSITY:

The vineyards are all trained using the Guyot method. Plant density is approximately 3,500 vines per hectare.

#### HARVEST:

Our grapes are hand-picked in the first week of September.

#### VINIFICATION:

The Pecorino grapes are de-stemmed and softly crushed. The must is then chilled to 12°C and left to rest for approximately 18 hours. The juice is then placed in stainless steel tanks for fermentation, which is carried out using selected yeasts at a controlled temperature of 18°C.

The wine is left to rest in stainless tanks for 6 months and is further aged for 6 months in bottle before release.

ALCOHOL: 13%

#### WINEMAKER'S NOTES:

Straw-yellow color with some green hints. A refreshing, crisp white wine with sweet ripe fruit of peach and mango with warm spices and minerals. On the palate it has a rounded flavor, a creamy texture with peaches and an intense, clean finish. It is a great partner to grilled fish, fresh cheeses and white meats.

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