



DIAMINE

PECORINO COLLINE PESCARESI I.G.P.

PRODUCTION AREA: Loreto Aprutino (PE)
 VARIETY OF GRAPE: Pecorino
 DESIGNATION OF ORIGIN: Pecorino "Colline Pescaraesi" I.G.T.
 TYPE OF VINEYARD: Spurred Cordon
 PLANTATION YEAR: 1988
 EXPOSURE OF LAND: South-East – East
 ALTITUDE: 280 m a.s.l.
 DENSITY: no. 3300 plants per hectare
 PRODUCTION: 3 kilos per plant
 HARVESTING PERIOD: from 5th to 15th September
 WINEMAKING: Light cold pressing in inert atmosphere, settling of must and fermentation at a controlled temperature

CHEMICAL CHARACTERISTICS: Alcohol 13 % Vol.
 BEST EXPRESSION: 1-3 years
 COLOUR: Lively straw yellow with greenish reflections
 NOSE: Fruity and widely flowery bouquet: it is reminiscent of white melon, flowers of broom, jasmine and citrus fruit
 PALATE: Pleasant, good-bodied, fresh tasting and savoury, with a finish of white-fleshed fruit, with a slight nuance of acacia and bitter almond

ABRUZZO COOKING MATCHING: Raw fish, "Cazzarille alla coda di rospo" (cavatelli pasta with monkfish)
 SERVING TEMPERATURE: 6°-8°C

