

PECORINO

IGT COLLI APRUTINI



The wine: L'OCA CIUCA PECORINO

Vintage:

Controlled denomination: PECORINO IGT

Zone of production: PINETO

Type of vines: PECORINO

Exposure: South-west

Altitude: 150 mt. high on sea

Type of soil: Marine origin limestone and clayish soil

Cultivation system: Vertical Shoot Positioned Trellis

Density of installation: 5.000 plants/Ha

Average age of the producing vines: 35 years

Grape yield per hectar: 8000 kg

Period of harvest: AUGUST SEPTEMBER

Material used for the fermentation vats: Stainless still tank

Temperature of fermentation: 28-30°C

Lenght of fermentation and maceration: 15 Days