

F FAMIGLIAFEBO



PECORINO IL ROLLAND

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY: Abruzzo Pecorino

AGEING: 1 year in concrete tanks

ALCOHOL CONTENT: 14%

SERVING TEMPERATURE: 12/14°C

COLOUR: straw yellow

BOUQUET: citrus, floral and yellow-fleshed fruit notes

PALATE: well-structured, balanced by freshness and softness

FOOD PAIRING: semi-aged cheeses, pasta dishes and white meats

VINEYARD LOCATION: Spoltore

VINEYARD AGE: 15 years

TRAINING SYSTEM: Guyot training system

PLANTING DENSITY: 3,600 vines per hectare

SOIL TYPE: Clay soil

YIELD PER HECTARE: 80 quintals per hectare

HARVEST PERIOD: Mid to late August

VINIFICATION: The grapes are hand-harvested into 20 kg crates. After harvest, they are crushed, destemmed, and pressed, then undergo spontaneous fermentation in concrete tanks.