

# Santo Stefano

## Pecorino Terre di Chieti IGT



CANTINE MUCCI

<b>Grapes</b>	85% Falanghina, 15% Trebbiano
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	South-east; 150 metres above sea level
<b>Type of Soil</b>	Heavy clay
<b>Training Method</b>	Abruzzese pergola 2,20m x 2,20m, renewal shoot
<b>Planting Density</b>	1600 plants per hectare
<b>Harvest</b>	<i>Falanghina</i> : from the 5 <sup>th</sup> to the 10 <sup>th</sup> September <i>Trebbiano</i> : from the 20 <sup>th</sup> to the 25 <sup>th</sup> September (variable data)
<b>Fermentation</b>	Clarification of grape must and inoculation with selected yeast; fermentation temperature 16,5°C for 15 days including 2 days at 18°C; At the end of fermentation, decanting, sulphuring and resting on the fine lees
<b>Refining</b>	In stainless steel tanks protected by inert gas; clarification and bottling
<b>Analytical Data</b>	Sugar Content 19 Babo; alcohol 13%; total acidity 6,2; pH 3,40; residual sugar 4 gr/l0
<b>Sensory Evaluation</b>	Straw-yellow colour; intense ripe fruit aroma; good structure, harmonious, savoury and excellent persistent fragrance
<b>Food Pairing</b>	It goes well with fish-based starters, spaghetti with clams, grilled vegetables and cheese. Serve at 8-10°C

