

# Valentino

## Pecorino Terre di Chieti IGT



CANTINE MUCCI

<b>Grapes</b>	90% Pecorino, 10% Falanghina
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	<i>Pecorino</i> : north-west; 150 metres above sea level <i>Falanghina</i> : south-east; 150 metres above sea level
<b>Type of Soil</b>	<i>Pecorino</i> : mixed calcareous <i>Falanghina</i> : heavy clay
<b>Training Method</b>	<i>Pecorino</i> : espalier 1,00m x 2,70m, spur-trained cordon; <i>Falanghina</i> : abruzzese pergola 2,20m x 2,20m, renewal shoot
<b>Planting Density</b>	<i>Pecorino</i> : 3400 plants per hectare <i>Falanghina</i> : 2100 plants per hectare
<b>Harvest</b>	<i>Pecorino</i> : from the 10 <sup>th</sup> to the 20 <sup>th</sup> September <i>Falanghina</i> : from the 5 <sup>th</sup> to the 10 <sup>th</sup> September (variable data)
<b>Fermentation</b>	Clarification of grape must and inoculation with selected yeast; fermentation temperature 16°C for 10 days. At the end of fermentation, decanting and sulphuring
<b>Refining</b>	In stainless steel tanks protected by inert gas; clarification and bottling
<b>Analytical Data</b>	Sugar Content 19 Babo; alcohol 12,5%; total acidity 6,10; pH 3,35; residual sugar 3 gr/l
<b>Sensory Evaluation</b>	Pale straw-yellow colour; elegant floral scents with tropical fruit notes, yellow peach, mango and banana; good acidity and savoury, balanced with great structure
<b>Food Pairing</b>	Ideal with fish crudités, creamy broad bean and potatoes soup, pasta with pesto and white meat dishes. Serve at 8-10°C

