

Valentino

Pecorino Terre di Chieti IGT



CANTINE MUCCI

Grapes	100% Pecorino
Production Area	Torino di Sangro
Exposure and Altitude	North-west; 150 metres above sea level
Type of Soil	Mixed calcareous
Training Method	Espalier 1,00m x 2,70m, spur-trained cordon
Planting Density	3400 plants per hectare
Harvest	From the 10 th to the 20 th September
Fermentation	Clarification of grape must and inoculation with selected yeast; fermentation temperature 16°C for 10 days. At the end of fermentation, decanting and sulphuring
Refining	In stainless steel tanks protected by inert gas; clarification and bottling
Analytical Data	Sugar Content 19 Babo; alcohol 13%; total acidity 6,10; pH 3,35; residual sugar 3 gr/l
Sensory Evaluation	Pale straw-yellow colour; elegant floral scents with tropical fruit notes, yellow peach, mango and banana; good acidity and savoury, balanced with great structure
Food Pairing	Ideal with fish crudités, creamy broad bean and potatoes soup, pasta with pesto and white meat dishes. Serve at 8-10°C

