

  
*Chiusa Grande*





**TERRE CASALI**  
PECORINO COLLINE PESCARESI IGT  
BIOLOGICO

**WINE:**

Pecorino IGT Colline Pescaresi Organic

**GRAPES:**

Pecorino grown in our own vineyards in the area of Nocciano respecting the Organic Farming disciplinary

**HARVEST:**

The harvest takes place in the second and third week of September in relation to the ripening of the grapes evaluated by measuring the sugar, pH and total acidity.

**VINIFICATION:**

Vinification is carried out by applying the modern principles of white vinification. Grapes are selected, dirty and pressed softly. The grape must obtained by the separation of the skins is cooled to a temperature of about 8-10 ° C and allowed to decant for about 10-12 hours. The clear must obtained is added to selected yeasts and fermented at a temperature of 15°C.

The wine obtained is quickly separated from the dregs and stored in steel tanks at a temperature of about 12°C to keep the aroma and freshness intact.

After a short ripening period the wine is stabilized, filtered and bottled. The rules required by regulation for biological wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness.

**ORGANOLEPTIC CHARACTERISTICS:**

**COLOR:** Straw yellow with greenish reflections

**FLAVOUR:** Fresh, fragrant with pleasant fruity notes, slightly spiced, of great fineness

**TASTE:** Balanced, harmonious and soft, with good body and persistence with pleasant and fruity aftertaste to remember the grapes of origin

**FOOD PARING:** Fish dishes, fresh cheeses and vegetables. Superb as aperitif.

**SERVICE TEMPERATURE:** 10 °C

**STORAGE:** 10-12 °C

**ALCOHOL:** 12,5% vol