

PECORINO LAUDET TERRE DI CHIETI IGT



WHITE

Denomination: I.G.T.

Variety: **PECORINO 100%**

Alcohol content: 12.5

Bottle size: 750 ML

Product Area: ABRUZZO

Cultivation Area: The Chieti territory in southern Abruzzo

Altitude: 300 meters above sea level

Vinification: The grapes are hand-picked with only the best being selected.

They are then lightly pressed and undergo fermentation once the skins have been removed.

The wine is gently fermented at a controlled temperature.

Tasting Notes: This wine contains an amber color with hints of straw-yellow and greenish streaks. A complex flowery bouquet with notes of ripe fruit and a hint of apple. It has a mineral taste that is dry, fresh and well-balanced.

Laudet Pecorino is best served at around 46-50° F and can be enjoyed with shellfish, raw seafood, light cheeses and antipasti.



85 Hazel Street - Glen Cove, NY 11542

Phone: 516-656-5959 Fax: 516-759-2408

http://www.viscowine.com e-mail: viscowine@aol.com