

# PRINCIPIUM

## Pecorino Colli del Sangro I.G.P. Organic FRANCO DI PIEDE



**Type of wine:** white wine

**Grape variety:** Autochthonous vine, Pecorino, Ungrafted

**Cultivation:** double curtain rows

**Density of vines per hectare:** 7800/11100

**Production at:** Colline del Sangro - Abruzzo (Italy)

**Yield per hectare:** 13500 - 15000 Kg

**Yield per vine:** 1.40 - 1.70 kg

**Harvest period:** first half of September

**Vinification:** destemming and soft pressing. maceration of the grapes for 24 hours at temperature of 10 C, total extraction of the must by means of a soft press, temperature-controlled fermentation in a stainless steel tank. The aging takes place for a short time in the steel tank, then in the bottle.

**Alcohol content:** 13,00 % - 13,50 % vol.

**Total Acidity:** 5,50 - 6,50 g/l

**SO2 Total:** 50 - 60 mg/l

**Dry extract:** 20 - 22 g/l

**Sensory characteristics:** straw yellow wine with light greenish reflections, intense and enveloping aroma with hints of exotic fruit, citrus, acacia flowers and hints of balsamic herbs. A pleasant almond aftertaste.

**Storage periods:** 4-5 years .

**Serving temperature:** 10C

The wine is characterised by a freshness that enhances a variety of foods. Particular pairings: fish dishes, white risotto, white meat in general, medium flavoured cheeses.



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