

PECORINO IGP 2023

GRAPE VARIETY - BIOTYPE

100% Pecorino from massal selection coming from the original five mother vines rediscovered in the estate in 1999.

CATEGORY

Pecorino IGP

AREA OF PRODUCTION

Cugnoli (PE)

TOTAL AREA

3,8 Ha

ALTITUDE

380 Metres a.s.l.

SOIL COMPOSITION

Limestone with a marly-gravel subsoil

VINE TRAINING SYSTEM

Guyot, planted in 2001

DENSITY

4000 vines/Ha

WINE PRODUCTION Ha

45 HI

HARVEST

Third week of August

VINIFICATION

No press, just free run juice

ALCOHOLIC FERMENTATION

In stainless steel tanks. Indigenous yeasts

MALOLACTIC FERMENTATION

Spontaneously Not done. Malic : 3.84 gr/l

PH 3.09 - Residual sugar 0.30 - Ac Tot 7.50

BOTTLING

Unfined, unfiltered

AGEING

In bottle

COLOUR

Deep straw yellow

TASTING NOTES

With intense aromas and flavors of sage, rosemary, green fig, peach, yellow melon. Full bodied and with a lingering minerality

ALCOHOL 14% Vol



TIBERIO

Pecorino is an ancient variety that has always called the mountains Appennine ridges of the Marche and Abruzzo its home.

A low yielding variety due to sterility of the basal buds, over the centuries farmers shied away from it preferring instead to plant easier to grow, more productive varieties; and so, Pecorino was all but forgotten, and nearly extinct by the 1970s.

Times change and today high yields are less important than they once were: modern day wine lovers now clamor for high quality grape varieties. Capable of giving distinctive wines, and Pecorino fills that bill nicely.

The grape is characterized by essentially round leaves and small round very thick skinned berries. The wine is rich and glycerol but also endowed with high total acidity, thereby offering a unique combination of texture and vibrancy. In fact, Pecorino wines have become so popular that much Pecorino has been planted recently, however the grape variety always performs best in hilly vineyard sites rather than flatland areas, which are not its natural habitat.

