



## 100 PENSIERI

*Cococciola - Terre di Chieti I.G.T.*

**Type:** Cococciola - Terre di Chieti I.G.T. (white)

**Grape variety:** Cococciola 100 %

**Altimetry:** 200 metre above sea level

**Location:** Municipality of Lanciano

**Type of soil:** Middle dough - silty

**Position and exposure:** Hilly, facing West and South - West

**Vineyard's age:** 8 years

**Planting density:** 3.000 stumps/hectare

**Yield per hectare:** 120 ton

**Training system:** Guyot

**Hervest:** Manual, around the second half of September

**Vinification:** The grapes are pressed softly and soon protected from oxidation through the addition of carbon dioxide that forms a thin barrier of protection from the air. The must remains about 12 hours in contact with the skins before gentle pressing, lasting 45 minutes.

Fermentation temperature 13°C. No malolactic fermentation

**Agging:** With the wine lees for 2 months in steel tanks

**Alcohol content:** 13%

**Sensorial features:** Straw yellow with greenish undertones; floral scent with nuances of wild apple of extreme finesse and elegance; body of good intensity, with substantial acidity, fruity and persistent aftertaste in the mouth

**Serving suggestions:** shellfish and light appetizers, seafood first courses and delicate second courses of meat

**Service temperature:** 10°C T