



MANTOCÀ

Pecorino - Terre di Chieti I.G.T.

Type: Trebbiano D.O.C. (white)

Grape variety: Trebbiano 100 %

Altimetry: 200 metre above sea level

Location: Municipality of Lanciano

Type of soil: Silty - clay, fresh

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

Vineyard's age: 10 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 30 minutes in contact with the skins before gentle pressing, this allows to extract the juice but not the more astringent tannins. Fermentation temperature 14 -16°C. No malolactic fermentation

Ageing: In tank at a low temperature

Alcohol content: 12,50%

Sensorial features: Pale yellow, of medium intensity, with characteristic hint of green; scent of fresh fruit with nuances of ripe apples, intense and fresh, with light notes of spice; body of fine intensity, fresh and with not invasive acidity, sapid and persistent in the final of mouth

Serving suggestions: Fish and shellfishes, light pasta and delicate meat dishes

Service temperature: 10 - 12°C

