


CALDORA

Colle dei Venti Pecorino Terre di Chieti IGT



VARIETY: Pecorino



COLOR: White



PRODUCTION AREA: Ortona,
Abruzzo.



VINEYARDS: Pecorino is a fairly rare variety, with only about 300 hectares planted in the Abruzzo and Le Marche regions. Its name derives from the fact that a bunch of Pecorino grapes was traditionally considered to have a similar shape to a sheep's head. The vineyards are situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.



VINIFICATION: crushing and stalk stripping, pressing and cooling are carried out in a few seconds down to -1°C in an inert atmosphere.

Static clarification of the must. Fermentation at 12°C to extract much aromatic as possibile. 80% of the juice is fermented in stainless-steel tanks, the other 20% in oak barrels of 40hl.



SENSORY FEATURES: Straw yellow color with greenish highlights. Aromas of white pulp fruit, especially pears, and balsamic notes that reveal the good quality of the wood.



BEST SERVED WITH: Perfect with lobster, cream of vegetable soup and smoked fish, we suggest it also with roasted chicken.



WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: $10-12^{\circ}\text{C}$