## When in Rome

## Pecorino Terre di Chieti IGT

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## **VITICULTURE**

Immediately after harvesting, grapes are soft pressed and only the best of the grape must is syphoned off.

## **VINIFICATION**

Fermentation then takes place in steel at a controlled temperature.

SIZE 75Cl VINTAGE NV

**ABV** 13%

**GRAPE VARIETIES** Pecorino (100%)

**CLOSURE** other

SKU CODE L40261NV

**EXPRESSION** White, Aromatic and

Dry

**COUNTRY** Great Britain

REGION Abruzzo
ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE other PH 3.3

TOTAL ACIDITY 5.65g/l Tartaric

RESIDUAL SUGAR 1g/l

sku L40261NV