



Concetto Pecorino IGT Terre Di Chieti

CONCETTO PECORINO IGT TERRE DI CHIETI is a rich expression of the ancient Pecorino, a low-yield, early-ripening native variety which finds its ideal habitat in the cool and elevated hillsides of Azienda Tili estate. A limited production for a wine of great personality, from a careful clonal selection.

- **ALTITUDE OF VINEYARD** : 380 mt. Asl
- **VINEYARD EXPOSURE** : North-East
- **SOIL COMPOSITION** : Mix clay-calcareous
- **GRAPES** : 100% Merlot.
- **NUMBER OF VINES PER HECTARE** : 4000
- **CROP YIELD** : 90 q/ha
- **HARVEST** : First decade of September, Hand-picked
- **FERMENTATION** : 50 hl stainless steel tanks.
- **AGEING** : 3 months in steel tanks
- **ORGANOLEPTIC FEATURES** : aromas of elderberry, grapefruit and yellow fruits. Its acidity and It's a bright straw yellow wine with flavor are mixed up with a good structure, persistence and a great roundness.
- **HOW TO SERVE IT** : It should be served at a temperature of 8 - 10 °C.
- **ALCOHOLIC GRADE** : 13% Vol
- **FIRST VINTAGE** : 2011

