



## Azienda Agricola San Lorenzo

### Pecorino BRUT, Spumante

**REGION:** Abruzzo

**TOWN:** Castilenti

**GRAPE VARIETIES:** 100% Pecorino

**TASTING NOTES:** Pale straw yellow with very fine and persistent perlage; floral and elegant. Very attractive lifted white flower petal aromas; fresh and fruity with hints of peach and ripe white fruits.

**PAIRING:** It can be enjoyed equally well as an aperitif or for the end of a meal. It is well-suited with shellfish and seafood first courses.

**AVERAGE AGE OF VINEYARDS:** 15 years with south-west exposure, 250-300 m height

**SOIL:** . Clayey-Calcareous

**VINE TRAINING TECHNIQUE:** pruned-spur cordon-trained

**YIELD PER HECTARE:** 7 metric tons per HA

**HARVESTING:** End of September

**VINIFICATION:** the grapes are crushed and destemmed; the juice is clarified through settling cold overnight and then inoculated with selected pure yeast. The fermentation takes place in stainless steel vessels at controlled temperature. The wine is made sparkling using the Italian Method or Charmat Method.

**REFINING:** in the bottle

**IDEAL SERVING TEMPERATURE:** 42°F - 46°F.