

# Castello di Semivicoli

Abruzzo  
Pecorino DOC



## Technical Sheet

### Name

Abruzzo Pecorino DOC Castello di Semivicoli

### Alcoholic strength

13% Vol.

### Grapes

Pecorino 100%

### First year of production

2013

### Vineyard location and altitude

Casacanditella (CH), 380 m. a.s.l.

### Vineyard exposure

East/West

### Vineyard soil type

Medium limestone mixture rich in marls

### Training system

Single Guyot

### Planting density

6200 plants per hectare

### Age of vines

20 years

### Harvest time

Mid of September

### Vinification

Cryomaceration, pressing, static decantation of the must and cold fermentation. This is followed by aging in stainless steel.

### Aging potential

Can drink now, but has good potential for ageing

### Serving temperature

10-12 C°

## Tasting Notes

Crystal clear, straw yellow color with greenish reflections. Floral aromatic notes ranging from balsamic, sage, thyme, mountain herbs, to citrus hints of pink grapefruit and lime. Fresh, tasty, fragrant, mineral.

## Food Pairings

Wide range of choices: from aperitifs to appetizers, from fish dishes to cheese