

Avalos

Pecorino Abruzzo
Denominazione di origine controllata

The Spanish influence in Italy and European Baroque culture during the 16th century cannot be denied. The Abruzzo region, as most of Southern Italy had intense ties from a political, cultural, religious, economic and social point of view. The Avalos family moved to Italy and developed centers of cultural excellence that rivaled the Medici family. Pecorino, a white grape once thought lost to the world is a must-try for those that believe Trebbiano is the only white wine in the Abruzzi. A sumptuous full-bodied white that flows with compelling flavors of white pulp, apricots and lychees.

Variety

Pecorino 100%

Production area

Italy, Abruzzo, Pescara,
 Loreto Aprutino

Age of the vineyard: 8-18 years

Altitude: 300 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 5,5 ha

Growing system: Guyot

Exposure: South-east

Technical data

Alcohol: 13% vol. / **pH:** 3.55

Total acidity: 5.6 g/L

Residual sugar: 3.5 g/L

 **Ageing potential** 5 years

Recommended pairings

 Oysters, gently grilled fish.

Soil structure

Highly calcareous.
41% sand, 28% silt, 31% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

Production 60.000 bottles

Grape production is 12.000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles.

 **Serving temperature** 10°C

