



Strappelli



**NUBILE**  
**PECORINO**  
Colli Aprutini  
IGT

**VINE**

*100% Pecorino*

**CROP TECHNIQUE**

*Grapes of organic farming, grassing of the vineyard, Guyot pruning*

**ORGANOLEPTIC CHARACTERISTICS**

*Golden yellow colour. The aromas of ripe yellow fruits blend elegantly with those of dried fruit such as dates and figs along with subtle spicy notes. Over the years it also develops elegant mineral nuances. Full bodied, velvety, long-lasting taste*

**AVERAGE AGE OF THE VINE**

*20 years*

**YIELD PER HECTARE**

*60hl/ha*

**HARVESTING AND WINEMAKING**

*Hand-picked grapes, late harvest, soft pressing, thermo-reduction of lees, controlled fermentation, aging in bottle*

**SERVING SUGGESTIONS**

*Ideal with blue and spicy cheeses, stewed cod*

**SERVING TEMPERATURE**

*14-16 °C.*

**NUMBER OF BOTTLES IN 2015**

*3.300*

Guido Strappelli

