

SOPRANO Controguerra Pecorino DOP

VINE

100% Pecorino

CROP TECHNIQUE

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

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with greenish reflections bouquet with hints of exotic fruit, smooth taste, persistent and well balanced

AVERAGE AGE OF THE VINE

20 years

YIELD PER HECTARE

80hl/ha

HARVESTING AND WINEMAKING

Hand-picked with careful selection of bunches, soft pressing, thermo-reduction of the lees, controlled fermentation, aging in the bottle

SERVING SUGGESTIONS

Fish dishes and white meats

SERVING TEMPERATURE

13-14 °C.

NUMBER OF BOTTLES IN 2018

13.000



SOPRANO

Controguerra

Pecorino

quido Enapheli



