



MAPA

Pecorino d'Abruzzo IGT

ORGANIC, VEGAN WINE PRODUCED WITHOUT ADDED SULPHITES, UNFILTERED

The grapes that go into our wines with 'no added sulphites' are grown in vineyards that best express our idea of production in harmony with nature. The soil is fertilized exclusively using natural compost, and animals are put to pasture in the vineyards to enrich and oxygenate the soil, which then makes the vines stronger and healthier. For the same reason, crop rotation and green manure are also used. The choice not to add sulphites to the wine was made to explore the evolutionary potential of the wine. They remain unfiltered to allow for the clearest expression of the grape variety. Any residue is therefore an indication that it is a natural product.



Grapes	Pecorino
Alcohol content	12.5% vol
Production area	Casalbordino (Chieti)
Soil	Gravelly and mixed
Vine training	Pergola Abruzzese; 1600 plants/hectare
Yield	14,000 kg/hectare
Altitude	200 m above sea level (hills)
Harvest	Manual, roughly in the first 10 days of September, when the grape clusters are ripe
Vinification	Following harvest, the grapes are pressed softly to extract only the finest components. Fermentation occurs at a constant temperature of 16°C using select yeasts produced by a local company, which collects them from pollen from flowers in the Apennines. This process allows us to obtain an excellent expression of the grape variety and terroir, while maintaining optimal control over the final sensory attributes of the product.
Ageing	4 months in steel
Bottle ageing	4 months
Colour	Straw yellow, slightly cloudy
Nose	A bouquet of Mediterranean vegetation
Taste	Full-bodied, with notes of pear and a slightly almond finish
Pairings	Risotto, cheese, and main courses based on fish or white meat.
Serving temperature	8–10°C
Storage	In a fresh, dark place at a temperature of 12–14°C.

