



TECHNICAL SHEET

PECORINO PARTICELLA 417

Terre Aquilane IGT



Denomination: IGT Terre Aquilane

Grape's origin: Pecorino 100% from a single vineyard grown on a flat plateau arrangement in the municipality of Ofena, which is part of the sheet of map n° 32 particle n° 417 of Località Piè della Grotta

Altitudine: 400 m slm

Age of vines: 12 years

Cultivation system: row

Number of vines per hectare: 4000

Yield in quintals per hectare: 50

Harvest time: Mid-September

Vinification: crushing and de-stemming, soft pressing, static natural decantation and long spontaneous fermentation at low temperature in stainless steel tanks.

Maturing: On lees in stainless steel tank for at least 5 months without bâtonnage and subsequent bottling without filtration.

Refining: in bottle for at least 3 months

First produced: 2015

Alcohol by volume: 13.5 % vol.

Acidity: 8,70 gr/lit

PH: 3.17

No. of bottles produced per year: 2.700

Direzione tecnica: Enologo Riccardo Brighigna

Gentile Vini

67025 Ofena (AQ) Italia
Tel. 0862.956618

info@gentilevini.it
www.gentilevini.it