



TECHNICAL SHEET

**PECORINO 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/l

**PH:** 3.17

**No. of bottles produced per year:** 6.500

**Direzione tecnica:** Enologo Riccardo Brighigna