

BRIGANTI WINES



mecola

PECORINO TERRE DI CHIETI I.G.P.

Pecorino is one of Italy's indigenous grape varieties cultivated in the hills of Abruzzo. It is known for its refreshing acidity, floral aromas, stone fruits, tropical fruit flavors and minerality.

We share this indigenous heritage with Mecola, our ancestor who proudly defended the freedoms of the farmers of Abruzzo in the 1860s during the unification of Italy.

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| GRAPE | Pecorino 100% |
| COLOR | Straw Yellow |
| VINTAGE | 2022 |
| APPELLATION | Pecorino Terre di Chieti IGT |
| ALCOHOL CONTENT | 13% vol. |
| YEARLY PRODUCTION | 150,000 bottles |
| CULTIVATION | Pergola and Guyot System |
| PLANT DENSITY | 1,600 vines per hectare, 4,000 vines per hectare for the double guyot |
| YIELD PER HECTARE | 24,250 lbs. |
| PRODUCTION AREA | Cupello, ABRUZZO |
| HARVEST PERIOD | October |
| WINEMAKING | Carefully selected grapes, destemmed, cryo-maceration of crushed grapes 41/46.4°F for extraction of color and flavor. Soft pressing, fermentation-controlled temperatures. |
| FERMENTATION TIME | Temperature controlled for 30 days |
| REFINEMENT | Stainless |
| NOSE AND TASTING | Lovely soft texture with notably refreshing acidity. Delightfully aromatic with floral notes of acacia, lemon blossom, and jasmine. On the palate: lemon, peach, jasmine with slight mineral edge, and touch of balsamic on the finish. |
| PAIRINGS | Pecorino cheese (salty and nutty) pairs nicely with Pecorino wine's fresh acidity and stone fruit flavors. Grilled fish and shellfish, sprinkled with dried herbs. Pasta Primavera and lightly sauteed spring vegetables. |
| SERVING TEMPERATURE | 46.4°F-50°F |