



# Bianco IGT Colline Pescaresi



**Grapes:** Pecorino, Chardonnay e Traminer

**Vineyards:** Catignano – Pescara Hills

**Altitude:** 360 m asl

**Soil composition:** Medium-textured Soil

**Cultivation System:** Espalier

**Production/hectare:** 80 quintals / ha

**Average age of the vines:** 15 years

**Grape yield compared to wine:** 60%

**Harvest period:** Chardonnay e Traminer 10th - 20th of August, Pecorino last ten days of August

**Winemaking:** The three varieties are vinified separately according to the different state of maturation. The grapes are harvested manually and after destemming they are subjected to soft pressing. The alcoholic fermentation of the Chardonnay and Traminer takes place at a controlled temperature of 14° - 15°C and lasts about 10 days, while the Pecorino ferments at about 18°C for 7-8 days. During the processing phases of the grapes, microorganisms are used, because they are able to colonize the must by carrying out a bioprotective function, against any unwanted microorganisms; this allows us not to use sulphites before and during alcoholic fermentation. The sulphites are added only at the end of the alcoholic fermentation.

**Malolactic fermentation:** Fully realized.

**Refinement:** 9 months in steel on the fine lees with continuous bâtonnage and 3 months in the bottle.