

# Pasetti Pecorino

Appellation: *Abruzzo Pecorino D.O.P.*

Grapes: *Pecorino 100%*

Production area:

*(50%) Pescosansonesco 550 m AMSL*

*(50%) Capecetrano 450 m AMSL*

*(National Park area)*

Soil type:

*Clayey-calcareous soil (Pescosansonesco)*

*Pebbly (Capecetrano)*

Training system: *Row*

Farming system: *Sustainable integrated agriculture*

Vineyard density: *5200 grapevine per hectare*

Yield per hectare: *12 000 kg*

Harvesting: *Mechanical*

Time of harvest: *First decade of September*

Fermentation: *In stainless steel vat at 14° - 16° C*

Ageing:

*2 months in stainless steel vat*

*2 months in bottle*

Average analytical data:

- Alcoholic strenght *12,80 - 13,20 % v./v.*

- Sugar *0,5 - 1,00 g/l*

- pH *3,20 - 3,30*

- Total acidity *7,00 - 7,50 g/l*

- Volatile acidity *0,20 - 0,25 g/l*

Further available volumes: *0,375 l and 1,5 l*

