



ZACCAGNINI

vignaiolo d'Abruzzo
Bolognano

Yamada *Abruzzo Pecorino DOC*



Type: Abruzzo Pecorino DOC

Alcohol content: 13.0% ABV

Grape variety: Pecorino

Winemaking: soft pressing of the grapes, cryomaceration, vacuum pressing to extract only the free-run must; cold settling of the must and fermentation of the clear fraction at a low temperature in stainless steel

Ageing and maturing: assembly in steel vats with subsequent ageing in the bottle

Tasting notes: the wine has a bright yellow colour with greenish reflections. A citrusy, aromatic, very pleasant bouquet, highlighting the grapefruit notes. On the palate it is balanced, persistent and very fresh due to the consistent acidic structure of the grape variety. The wine has a medium alcohol content and should be consumed within the year after the year it is produced in order to fully enjoy its organoleptic characteristics. An apéritif wine that can be enjoyed with or without meals. Recommended with raw fish and shellfish dishes.

Lifespan in the bottle: on average, to be sold during the spring following the harvest

Serving temperature: 10-12°C

Storage instructions: store in a cool, dry place

Transportation instructions: room temperature