

YAMADA

wine, art of man.



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YAMADA / ABRUZZO DOC PECORINO

Type

Abruzzo DOC Pecorino

Grape variety

Pecorino

Area of production

Abruzzo region

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually early

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

Blending in steel vats with subsequent ageing in the bottle.

Tasting notes

Color: The wine is bright yellow in color with greenish highlights.

Aroma: Citrusy, aromatic, very pleasant bouquet in which grapefruit stands out.

Taste: The taste is harmonious, persistent and with excellent freshness due to the consistent acidic structure of the grape variety.

Lifespan in the bottle

On sale on average in the spring after the harvest. Good longevity.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 10-12°C

ZACCAGNINI

MARCELLO ZACCAGNINI'S SELECTIONS