

GIULIA

TERRE AQUILANE IGT



VINEYARD & PRODUCTION INFO

Soil composition: clay loam rich in calcareous skeleton

Training method: Espalier

Elevation: 1,250 ft a.s.l.

Exposure: North-West

Vines age: 25 years



WINEMAKING & AGING

Varietal composition: 100% Pecorino
Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 59-63 °F

Aging

Container: stainless steel tanks

In bottle: 3 months



TECHNICAL DATA

Alcohol: 12.5%



FOOD PAIRINGS

Ideal on its own, it pairs well with fish crudo, seafood, and crustaceans.



TASTING NOTE

Brilliant greenish-yellow color.

The bouquet on the nose is very elegant, with aromas of white flowers, grapefruit, lime, and fresh herbs.

On the palate, it is fresh and juicy, confirming the aromas perceived on the nose, with a long lemony finish.

PRODUCER PROFILE

Estate owned by: Giulia Cataldi Madonna

Winemaker: Lorenzo Landi

Total land under vine: 74 Ha

Winery production: 240,000 bts

Region: Abruzzo (Italy)

