

MONTAGNA PECORINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Green Status: equalitas
Soil composition: silty-clay, rich in skeleton
Training method: Guyot
Elevation: 1,837-2,296 ft a.s.l.
Vines/ha: 3,300 vines/ha
Exposure: South-East
Vines age: 6 years
Harvest time: mid September
First vintage: 2024
Production: 6,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pecorino
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 57-59 °F
Malolactic fermentation: no
Aging
Container: stainless steel tanks
Length: 6 months
In bottle:



TECHNICAL DATA

Alcohol: 15%
Residual sugar: 3.4 g/l
Acidity: 7.1 g/l
Dry extract: 22.8 g/l



FOOD PAIRINGS

Fish dishes, grilled meats, white meats, first courses with molluscs, fresh cheeses.



TASTING NOTE

Intense and bright straw yellow with green reflections. On the nose it is pleasant, intense, refined, with hints of officinal herbs, mint, sage, hawthorn flowers, acacia and jasmine, also expressing notes of fruit, peach and green apple. Complex, elegant and harmonious bouquet. On the palate freshness prevails, enhancing the characteristics of the varietal aromas. This wine manages to combine an acidic, fresh and soft taste at the same time.

PRODUCER PROFILE

Estate owned by: Velenosi family
Winemaker: Attilio Pagli & Filippo Carli
Total land under vine: 194 ha
Winery production: 2,500,000 bottles
Region: Marche (Italy)

