


BAKÁN

PECORINO

Designation of Origin

Classification	Still wine	Grapes	Pecorino Abruzzo DOC
Colour	White	Alcohol content	13,5%
Service temperature	8/10 °C	Certification	 IT BIO 009 Agriculture EU

Vineyard
Tenuta Torri Cantine - New Torano
Age: 30 years
Plant density (logs/ha): 1000
Yield per strain (kg/plant): 8-10
Production per hectare (q/ha): 100-120
Type of farming: Tent
Pruning: Scallop
Type of farming: Organic
Certification: Organic

GEOGRAPHICAL COORDINATES
Altitude: 290 m.a.s.l.
Exposure of the vineyard: South/southeast
Vineyard area: Ancarano
Type of soil: Medium dough

Harvest
Manual selection of the grapes harvested from 5 to 15 October in an old 30-year-old vineyard in Ancarano with optimal exposure and low yield. The terroir guarantees daily temperature variations for these grapes which, together with the organic farming techniques used on the farm, emphasise the typical aromas, flavours and taste intensity of the Pecorino grapes.

Vinification
The vinification takes place exclusively in thermo-conditioned steel vats and the film maceration is carried out at low temperature.

Card

Technical

Technical sheet of the bottle

Bottle	Burgundy Virgo 750 ml
Weight of the bottle	600 gr
Cap	DIAM3
EAN Bottle	8033011213604

Sensory Notes

Colour	Deep yellow
Smell	White fruits and flowers
Flavour	Full-bodied, fruity and spicy with good acidity and persistent fruitfulness.

Personal notes

Evaluation
☆☆☆☆☆



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