TENUTA MASCIANGELO
natural lifestyle

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Note Orange

With a long history, born in the heart of the Abruzzi territory, this extraordinary Terre d'Abruzzo Pecorino is authentic excellence of unmistakable character. Great attention is given to the vinification process, where maceration takes place at low temperatures after the de-stemming of the grapes and the thermo-controlled alcoholic fermentation in steel tanks. First, it seduces with its generous straw yellow embellished by golden reflections and then, with the intense notes of green tea and ripe peach. The important structure and long persistence reveal its unique character and perfect balance, making every sip a real emotion.

WINE:
Pecorino Terre d'Abruzzo

WINE:
Pecorino 100%

WINE HARVEST:
Third decade of September.

VINIFICATION:
Low temperature maceration after destemming of the grapes and thermo-controlled alcoholic fermentation in steel tanks.

APPEARANCE:
Straw yellow colour with golden reflections.

NOSE:
Intense fruity and floral notes.

PALATE:
Important wine, great structure, long persistence.