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Valentino

Grapes	100% PECCORINO
Production zone	Torino di Sangro
Altitude	Northwest, 150 MASL
Type of soil	Mixed calcareous
Training system	1.00 x 2.70m rows pruned for shoot renewal
Plant density	3,400 plants per hectare
Harvest period	From the 25th to the 30th of September
Fermentation	Inoculation with selected yeast; fermentation temperature 15°C for 10 days. At the end of fermentation, racking and sulphuring.
Refining	In stainless steel vats protected by inert gas, clarification and bottling.
Analytical data	Sugar content 19 Babo, Alcohol 12.5%; Total acidity 6.10; pH 3.35; Residual sugar 3 g/l.
Sensory evaluation	Pale yellow color, with a characteristic floral aroma with a hint of tropical fruit.
Food pairing	Its freshness and harmony matches well with all kinds of Mediterranean cuisine; great as an aperitif; served at 8-10°C.

Pecorino Terre di Chieti IGP



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