

Santo Stefano

Pecorino Terre di Chieti IGT



CANTINE MUCCI

Grapes	100% Pecorino
Production Area	Torino di Sangro
Exposure and Altitude	North-west; 200 metres above sea level
Type of Soil	Mixed calcareous
Training Method	Espalier 1,00m x 2,70m, spur-trained cordon
Planting Density	3400 plants per hectare
Harvest	From the 25 th to the 30 th of September (variable data)
Fermentation	Clarification of grape must and inoculation with selected yeasts; fermentation temperature 17°C in stainless steel tanks for the 90% of the grape must; the remaining 10% is fermented in new medium toasted French oak barriques. It lasts 15 days.
Refining	The part fermented in stainless steel tanks refines on the fine lees for 2 months; the one in barriques is subjected to bâtonnage for 2 months
Analytical Data	Sugar Content 21 Babo; alcohol 13,5%; total acidity 6; pH 3,40; residual sugar 3 gr/l
Sensory Evaluation	Straw yellow colour with golden reflections; spicy to tropical bouquet; smooth but fresh, polished and persistent taste.
Food Pairing	Perfectly paired with Mediterranean cuisine, both fish and meat dishes. Serve at 8-12°C

