

# Poderi d'Avalos

Pecorino IGT

**Category:**

Typical Geographic Provenience - Abruzzo

**Grape varieties:**

Pecorino (100%)

**Production zone:**

Abruzzo, province of Chieti; altitude 100 meters s.l.m.

**Training system:**

Cordon de Royat and more expansive overhead training systems

**Vine density:**

4.600 ceppi per hectare

**Vineyard yield:**

110-120 hl per hectare

**Soil:**

medium textured with much clay

**Climate:**

maritime due to the closeness of the vineyards to the Adriatic Sea

**Fermentation:**

at controlled temperature for over 15/20 days to encourage the multiplication of yeasts and add softness, volume and sweetness to the wine, according to the innovative technique developed by Valentino Cirulli.

**Tasting notes:**

voluminous and of good richness, pears and other white fruit and the classic Sauvignon Blanc-like notes of sweet herbs, bell peppers, fig leaf and tomato leaf, savory, long, and tonic on the finish.

**Alcohol:**

13,5 % vol.

**Service temperature:**

12-14° C

**Gastronomic notes:**

It goes very well with fish, white meats and typical cured meats.