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# Organic Wine

PECORINO IGT



**Vintage:** 2012

**Type:** White

**Alcohol:** 13% alc./vol.

**Residual sugar:** 2,2 g/l

**Format:** 750 ml

**Closure type:** Cork

**Wine description:** Native vine variety from central Italy, Abruzzo and Marche, it has a great vigor, a limited production and therefore a high sugar content. Its bunch is quite thick, medium or small-sized, conical and its grapes are quite small, spherical, golden yellow with a strong skin. The wine has a deep straw yellow color, the nose reveals pleasant citrus notes and a yeast scent. The taste is that of a flavorful, harmonic wine, with a good acidity that cleans the palate. Balance between taste and smell, Long and persistent finish. Serve at 10-12° C. It goes with tasty sea dishes, such as shellfish, fried or roasted fish, but also cold cuts and medium-aged cheese.

Article code: 126/12

Box number: 22

Bottes x case: 6

Carton weight: 9 Kg

Carton size (bxhxp): 229x151x322 mm

Pallet type: EPAL/INKA 80x120

Pallet boxes: 95

Cartons x layer: 19

Pallet x row: 5

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