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The Selections

PECORINO IGT



Vintage: 2010

Type: White

Alcohol: 13,5% alc./vol.

Residual sugar: 2,0 g/l

Format: 750 ml

Closure type: Cork

Wine description: Donna Greta is Cantina Frentana's top label from the Pecorino grape, made from the best fruit of the best vineyards. It is fermented in stainless still tanks with a short skin contact, indigenous yeasts and room temperature, about 23 degree, then stored on the lees for several months and finally aged in bottle. Wine characteristics: The color is bright yellow with golden highlights. Its aromas is complex, with ripe yellow-pulp fruit, mineral hints and wheat beer. This wine matches well with savory seafood like grilled fish, lobster and scampi, but also with poultry and medium-aged cheeses.

Serve at a temperature of 10-11 °C.

Article code: 123/07

Box number: 04

Bottes x case: 6

Carton weight: 9 Kg

Carton size (bxhxp): 258x171x312 mm

Pallet type: EPAL/INKA 80x120

Pallet boxes: 100

Cartons x layer: 10

Pallet x row: 10

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