

SAVINI!

Fattoria Giuseppe Savini



ORGANIC WINE

PECORINO IGT

GRAPES: 100% Pecorino, coming from organic vineyard.

TRAINING SYSTEM: Guyot.

HARVEST TIME: First decade of September.

VINIFICATION PROCESS: Grapes are softly crushed and immediately protected from oxidation thanks to CO₂, an inert gas that creates a thin protection barrier from air. The juice remains in contact with the skins for 30 minutes, before a soft pressing which let us to extract the free-run must and leave the most astringent tannins on the skins. After a spontaneous cold decanting, fermentation at a controlled temperature of 16° guarantees the typical aromatic notes of Pecorino wine. Aging in stainless steel on fine lees, until the bottling in spring.

ORGANOLEPTIC PROPERTIES: The colour is an intense straw yellow with light reflections. On the nose is fresh and persistent, with notes of citrus and delicate hints of spices and herbs. On the palate is pleasantly intense, with a fresh, long-lasting acidity. The aftertaste is characterized by richness of flavour and citrus shades.

FOOD PAIRING: Fish starters, shellfish, seafood pasta and grilled fish.
White meat, light first course and medium seasoned cheese.

ALCOHOL CONTENT: 12.50%

SERVICE TEMPERATURE: 8-10°C

SIZE AVAILABLE: Lt,0,75

THE WINEMAKER'S COMMENT: A wine that expresses the original essence of the vineyard and combines an elegant taste with natural freshness and an innate strength.

www.fattoriagiuseppesavini.com