



FARNESE

Casale Vecchio

PECORINO

Terre di Chieti
IGT

Vineyards: Located in the environs of Ortona and nearby townships; all facing southeast for best exposure to the sunlight

Varieties: 100% Pecorino

Vinification & Ageing: Soft pressing and de-stalking, static clarification, fermentation of the clean must for 20 days, at a controlled temperature of 12° C (53.6° F), partial malolactic, brief sojourn in oak

Tasting notes: Straw yellow with greenish reflections; fruity bouquet of white peaches, apples and pear, balsamic notes deriving from well orchestrated fine-tuning in oak. On the palate, shows outstanding structure and mellow flavors; at the same time, distinct freshness and balance thanks to well integrated acidity. Intense, persistent finish.

Serving temperature: 10-12° C (50-53.6° F)

Food pairings: Excellent with robust first courses, white meat or cheese; wonderful with soup and roast fish

Format: 12 bottles of 750 ml per carton; carton weight 17 kilos