



## ABRUZZO PECORINO DOC 2021 ANFORA

Name of the wine:	ABRUZZO PECORINO DOC 2021
Grape variety:	Pecorino - 100%
Vintage:	2021
Alcohol:	13%
Soil:	Clay and limestone
Soil management:	Organic and Biodynamic method.
Training form:	Guyot
Period of harvest:	Mid-September
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are destemmed and left to macerate for a maximum of 48 hours.</p> <p>The next day the grapes are pressed softly and the must is ready for spontaneous fermentation.</p>
Ageing:	<p>The aging period is about two years and takes place inside underground amphorae.</p> <p>During this period the wine enjoys a slow and constant microoxygenation that makes the sip softer and pleasing, while the aromas become more complex.</p> <p>The wine is bottled two years after the harvest.</p>