



VELLODORO

Terre di Chieti Pecorino IGT

Grape varieties

Pecorino 100%

First year of production

2007

Area of production

Abruzzo

The name of Pecorino grape variety, also known as “grape of the sheep”, derives from the strong connection between sheep farming and agriculture, and the presence of this grape variety in the areas of shepherds’ transhumance. In the past this grape variety, thanks to its high aromas concentration, its good alcohol content, and even more thanks to its wonderful acidity which is the most distinctive characteristic of Pecorino, was used to improve the quality of wines produced with other varieties. Pecorino growing had almost disappeared because of its very low productivity, and varieties which were quality wise of a lower level, but which had a higher productivity, had been preferred to Pecorino. Our Pecorino Project started in 2005 and represents the new Umani Ronchi front in its discovery and exploitation of Adriatic native varieties, as well as a strengthening of our position in Abruzzi region.

GENERAL CHARACTERISTICS

Vineyard

Pecorino vines trained in our Roseto degli Abruzzi estate that overlooks the Grand Sasso mountain, and completing the grapes need with strict selections led by our agronomic supervision, especially in the northern part of Chieti. Soil is here mainly clay–sandy, deep and rather fresh. The area enjoys a good thermal range which grants elegance and complexity of aromas.

Harvest

Grapes are hand picked in September, paying the highest care not to lose their acidity content.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in stainless steel tanks at a temperature of 16-18 °C for about 10/15 days. The wine does not undergo malolactic fermentation. The wine rests in stainless steel tanks for about 4 months, in contact with its own yeasts.

Available formats

75 cl bottle

TASTING SUGGESTION

Serving glass

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

Pairings

Ideal with fish dishes, fresh cheeses, pasta, and legume soups.

Ideal serving temperature

10-12 °C