

Arenile Pecorino Terre di Chieti IGT

| <i>Code</i> | <i>Producer</i> | <i>Country</i> | <i>Region</i> |
|------------------|-----------------|----------------|---------------------|
| NOVARP | Novaripa | Italy | Abruzzo |
| <i>Varieties</i> | <i>ABV</i> | <i>Oak</i> | <i>Capsule Type</i> |
| Pecorino | 13% | No | Screwcap |



Background

This is an ambitious, energetic cooperative that is producing great quality, deliciously fruity Montepulciano. Started in 1969 and based near Chieti, not far from the coast, it has now grown to 400 members and covers 700 hectares. The grapes are well-matched to the soil types with the Montepulciano grown on loamy soils while the sandy limestone sites are used for the whites, and the proximity of the sea ensures cooler nights to help lengthen the ripening process.

Winemaking

Grapes are de-stemmed and crushed before pressing. Fermentation occurs between 16°C-18°C and are aged on the lees for 3-5 months. Wine is aged in stainless steel tanks before bottling.

Tasting & Pairing

Pale yellow with a green hue on its edges. Exotic fruit on the nose, very fresh and clean. Rounded on the palate with a pleasant minerality and good acidity.

Excellent as an aperitif or with light fish dishes such as sushi, grilled salmon. Also good with soft cheeses.

Sustainability & Extra Information

Vegetarian, Vegan