

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.

Sustainability

Novaripa are proud to have full control over the supply chain from planting to bottling and packaging. The team are fully committed to respecting the environment, limiting and striving to reduce the emissions caused by the winemaking process and encouraging recycling and good environmental practices within the winery. The growers themselves favour organic fertilisers and defend crops as much as they can from parasites using non chemical solutions; this can include manual thinning out, spotting any issues early on and removing the affected vines or encouraging natural predators to enter the vineyards and maintaining a healthy ecosystem.

Novaripa also have 47 hectares of organic certified vineyards and are continually working towards converting more year on year.

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