

Novaripa

Arenile Pecorino Terre di Chieti IGT

ABV

13%

Capsule

Screwcap

Code

NOVARP

Region and Country

Abruzzo, Italy

Grapes

Pecorino

Producer

An ambitious and energetic cooperative started in 1969 and based near Chieti, not far from the coast, it has now grown to 400 members and covers 700 hectares.

Climate, viticulture, winemaking

The defined temperature of Maiella with the breeze from the Adriatic Sea and various soil ranges (from mineral to medium texture to sandy) contribute to elevating the pure characteristics of the fruit. Montepulciano d'Abruzzo, Trebbiano, Pecorino and Passerina thrive here, as well as some international vines such as Chardonnay, Viognier and Pinot Grigio.

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 Notes

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.

Good to know

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.

Vegetarian and vegan friendly.

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WINE IMPORTERS

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