



VELLODORO

Terre di Chieti Pecorino IGT

Vine Variety

Pecorino 100%

First year of Production

2007

Area of Production

Monti Pagano, 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 sheep grazing grounds. In the past, thanks to its high aroma concentration, good alcohol content, and most importantly its wonderful acidity (which is the most distinctive characteristic), this grape was used to improve the quality of wines produced with other varieties. The variety had almost disappeared due to its very low productivity. Varieties which were quality-wise of a lower level, but which had a higher productivity, were preferred. Our Pecorino Project started in 2005 and represents the new Umani Ronchi mission: the discovery and utilization of Adriatic native varieties, as well as a strengthening of our position in Abruzzi region.

GENERAL CHARACTERISTICS

Vineyard

Starting in 2005, while waiting for our vineyards in Roseto degli Abruzzi to become productive we’ve been leading a very careful agronomic supervision in the selection of grapes used for our Pecorino, focusing in particular in the area north of Chieti. Soil here is mainly clay – sandy, deep, and rather fresh. The area enjoys a good diurnal range, which grants elegance and complexity of aromas.

Harvest

Grapes are hand-picked in September with extreme care not to lose acidity levels.

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 61-64°F for about 10-15 days. The wine does not undergo malolactic fermentation. The wine rests in stainless steel tanks in contact with its own yeasts for about four months.

TASTING SUGGESTION

Serving Glass

Glass of medium size and roughly spherical shape to allow better appreciation of the complex aromas. A straight opening will enhance the flavor 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

50-54°F