IMPERO



Bordinese Pecorino IGT

Casalbordino - Bordinese Pecorino IGT

APPELLATION Abruzzo

VARIETAL COMPOSITON Pecorino

ALCOHOL CONTENT 1.5% Alc. By Vol

WINEMAKING

Removal of grape stalks and contact of the skins with the must for 8 hours at 18° C, separation of the must from the skins and made limpid by decantation. Fermentation in steel tanks at 16° C. 4 months in steel tanks in which one month in contact with the fine less.

TASTING NOTES

Light straw coloured yellow, brilliant. Delicate bouquet with light floral scents and fresh note of mature tropical fruit. Harmonic, balanced, supple and fresh of medium body and persistent

FOOD PAIRING

Hors d'ouvres and dishes with fish and light, summery dishes,. Ideal even as an aperitif.



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