



CAMILLO MONTORI



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Colli Aprutini Pecorino
Indicazione Geografica Tipica

Type of wine: IGT white wine

Production zone: Hills of the municipal territory of Controguerra

Grape varieties: 100% Pecorino

Training system: Spurred cordon

Yield per hectare: 100 quintals

Time of harvest: First ten days in September

Winemaking technique: White wine-making method with soft pressing, must clarification and controlled temperature.

Bottles produced: 5.000

Sensory characteristics: Straw yellow with golden tinges. Fruity, floral nose with mineral notes. Concentrated, fresh palate with good smoothness and notes of acacia, renette apple and tropical fruits.

Food pairings: Excellent as an aperitif, with fish hors d'oeuvres, seafood or white meat.

Azienda Agricola Camillo Montori

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