



CERULLI SPINOZZI

Pecorino "Cortalto" Colli Aprutini IGT

Area of Production:

Colli Aprutini, Abruzzo, Italy.

Soil:

Clay and sand.

Grape Variety:

100% Pecorino.

Production Technique:

The wine is fermented in stainless steel. Fermentation lasts about a month and contrary to most whites, there is no malolactic fermentation. This is done to preserve the bright acidity which is key to this lovely wine. The wine then rests on the fine lees and is bottle aged for a minimum of two months.

Characteristics:

Color: Straw-yellow with golden hues.

Bouquet: Subtle aromas of white flowers, peach, citrus.

Taste: Crisp and well balanced on the palate with flavors of peach, apricot and orange. A hint of bitter almond on the lingering finish.

Alcohol Content: 13%

Total Acidity: 6.15 g/l

Ideal with fish and seafood, poultry, veal, pork, goat cheese; or simply as an aperitif.