

## **PECORINO** **KIRUNA**



**COMPANY:** TORRI CANTINE

**NOME:** Kirùna

**CLASSIFICAZIONE:** IGT

**VINTAGE:** 2014

**ALC.** 13%

**GRAPES:** Pecorino d'Abruzzo IGT Colli Aprutini

### **VINEYARD**

Tenuta Torri Cantine – Torano Nuovo

**Age:** 25 years

**Implant density (vines/ha):**

**Production for vine (Kg/plant):** 8-10\_x000D\_

**Production for hectare (q/ha):** 120\_x000D\_

**Vine cultivation system:** Counter\_x000D\_

**Vine pruning:** Arbor\_x000D\_

**Type of agriculture:** Organic\_x000D\_

**Certifications:** IT BIO 009 Agricoltura UE\_x000D\_

### **GEOGRAPHIC COORDINATES**

**Altitude:** 290 .

**Vine exposure:** South/south-est

**Vine area:** Ancarano and Controguerra

**Ground:** Loam

## **HARVEST**

Manual selection of grapes, harvested from September, the 20th to Sept. the 30rd in old vineyards of Ancarano and Controguerra with optimal exposure and medium-low yield. The terroir gives the grapes the best thermal excursions that, together with organic techniques of cultivation, enhances the typical flavours of Pecorino grapes.

## **WINE MAKING**

The wine is made exclusively in stainless steel tanks thermo-conditioned and it takes the skin maceration at low temperature.\_

## **TASTING NOTES**

**Color:** Pale yellow with golden reflexes

**Nose:** Flowers and ripened yellow fruit

**Flavour by Mouth:** Fresh and rich in minerality and persistence. Lovely with fish and fresh or medium-aged cheese.

**Serving Temperature:** 8/10 °C



Territorio

Logo Vino



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. 1308/2013

CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013