

VELENOSI 2017 Villa Angela Pecorino IGT

Wine news

1st year of production - 2006

Production area

Grapes selected in the vineyards of Ascoli Piceno

Variety

100% Pecorino

Mean altitude

200-300 meters a.s.l.

Type of soil

Medium mix tending to sandy.

Growing system

Guyout

Planting density

5,000 vine-stocks per hectare.

Yield per hectare

8000 kg of grapes approx.

Yield per vine-stock

1.5 kg of grapes approx.

Harvesting

Hand picked, early in the morning and late in the afternoon, in small crates placed in cool cells before reaching the winery.

Fermentation

Selected grapes, carefully picked in mid-September; soft crushing is followed by immediate lowering of the temperature to favour decanting and elimination of turbidity in suspension. Fermentation is always done at controlled temperature (14-15°C) in steel vats. For the entire period of refinement in steel tanks (until about February), the wine remains at a temperature of about 10°C to maintain its aroma intact.

Alcohol content

13%

ORGANOLEPTIC EXAM

Colour

Straw yellow with greenish reflections.

Bouquet

Pleasant, intense and refined smell with hints of exotic fruit, citrus fruits, acacia and jasmine flowers, balsamic herbs, hawthorn and banana, mixed with other new, unusual and original sensations, all of which very pleasant.

Taste

In the mouth, a freshness prevails that enhances the characteristics of the varietal aromas. This wine manages to combine an acid taste, fresh and sweet at the same time. An uncommon elegance that results in its appealing to even the most discerning palate.

HISTORICAL DETAILS

The reason why this variety shares its name with a wellknown type of cheese remains uncertain, but could refer to the seasonal movements of shepherds and their flocks in those regions where this grape variety grows. The origins of Pecorino are in the Marche region. It is grown for its early ripening, but the low yields of this variety have resulted in many producers abandoning it in favour of more prolific ones. Pecorino prefers cool, high-altitude hilly country and belongs to the large family of the Trebbiani, that of the Amineas.