



Service temperature: 8/10°C 46/50°F

Alcohol content: 13% Vol

Refinement: stainless steel tanks

Grapes: Pecorino (autochthonous vine).

NIRO DI CITRA

Terre di Chieti Pecorino IGT

Country: Italy.



Production Area:

Abruzzo, medium hill in Chieti province.

Harvest Period:

end of August/beginning of September.



Vinification:

grapes are softly crushed at a low temperature. The most is pressed then decanted and fermented at a controlled temperature, to enhance the aromatic qualities of this grape variety.



Colour:

Straw-yellow with greenish tinges.

Bouquet:

A floral bouquet with balsamic hints of sage. Scents of tropical fruits and pineapple.

Taste:

fresh, zesty and fragrant, with mineral notes.



Food pairing:

Ideal with seafood, shellfish and row fish. Excellent with hors d'oeuvres, delicate courses, and white meats.

Size: 750 ml

