

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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CANTINA
NOVELLI

Pecorino

Umbria I.G.T.

In the very heart of Italy, in the region of Umbria, the Pecorino, a native variety grown for centuries in the Valnerina area, was rediscovered and restored to quality production by Cantina Novelli.

Our agronomists located ancient vines of Pecorino at an altitude of 1100 metres above sea level.

In an area of Umbria, which borders less than 15 km with the regions of Lazio, Marche and Abruzzo. The vines are century old, ungrafted, grown on rows with maple trees according to the customs of mixed agriculture of one time and are at very high altitudes. These conditions give the variety a value which goes far beyond its organoleptic qualities, producing a wine with unique characteristics.

Wine Type: White

First Year of Production: 2009

Average Annual Production: 20.000 bottles

Grape: Pecorino 100%

Training system: Spurred Cordon

Density per hectare: 5.000

Yield per Hectare: 70 quintals approx

Wine Yield: 65%

Harvest: in the first half of September, the grapes are hand picked, placed in small containers and transported by means of refrigerated trailers to the winery.

VINIFICATION & AGING

The grapes are softly crushed, and the extracted juice is in contact with its skins for 24 hours, after which it is fermented at low temperatures.

A part of the fermentation is conducted in wood barrels and then placed in stainless steel vats to age for about 4 months.

SENSORIAL CHARACTERISTICS

A white of unmistakable personality. On the nose aromas of intense white flowers, exotic fruits and fresh mineral notes. Well structured on the palate, citrus-pineapple backbone with a velvety full fruit mid-palate, soft on the core and with a lingering finish.

Available sizes: ml 750

Serving suggestions: perfect with local specialty cured pork products known as "Norcineria" made in Norcia, Umbria like: ham, capocollo, pancetta, guanciali. Also particularly suitable with first course dishes flavoured with the finest local specialty products starting from fresh water prawns and trout to mushrooms and the precious truffles of Norcia.

Recommended glass: Classic Bordolese

Serving temperature: 12-13°C

Storage: keep in a cool dry place, away from direct light.

