



Name	CORTÁLTO
Denomination	Pecorino Colli Aprutini IGT
Variety	Pecorino 100%
Soil	Homogeneous clayay limestone soils rich in skeleton
Vineyard	Single vineyard of 20 years situated in the town of Canzano, between 300 and 400 meters a.s.l.
Harvest time	End of August – beginning of September.
Yield per hectare	70 quintals of grapes, 4900 liters in wine.
Collection	Manual in small wagons: careful selection of the bunches in the vineyard.
Winemaking	Immediate pressing and cooling; cold maceration. Temperature control during fermentation. The wine rests on its lees for at least 8 months, than is bottled around May of the following year. 4–6 months of aging in bottle.
Tasting	Straw yellow. Citrus sensations, bergamot, cedar, ripe Mediterranean lemons. Soft, dry and mineral. Good on mountain-truffle, or medium-aged cheeses.