CALEO

From Tuscany to Sicily going through Abruzzo and Puglia: this is Caleo. A journey in Central and Southern Italy, to explore the different landscapes from East to West, seizing the uniqueness and diversity of each area. Each wine of this line is made from native grapes that express, in the bottle, all the terroir of the places of origin.

PECORINO TERRE DI CHIETI IGT

Grapes:	Pecorino
Appellation:	PECORINO TERRE DI CHIETI IGT
Production area:	Abruzzo Region, Chieti area
Climate:	Classic Mediterranean climate with warm, dry summers and mild and rainy winters. In winter, despite the mitigating presence of the sea, cold spells from the Balkans can occur, with snow also along the coasts
Harvest:	Second half of August
Storage time:	14/16 months
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	13% Vol

Yellow colour with green reflections

The bouquet is unmistakable and immediate, with an intense impression of white pulped fruits with the complexity given by exotic fruits

The wine has a well-balanced structure supported by good acidity, with a long and persistent finish

It matches well with all dishes of fish, white meat and soups

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a low controlled temperature, 12/14 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time