



LA SOLAGNA  
A B R U Z Z O

## SCHEMA TECNICA

### HALOS

COLLINE PESCARESI PECORINO IGT  
ORGANIC

**GRAPES:** Pecorino from the vineyards of property owned vineyards cultivated in the hills of the municipality of Nocciano according to the principles of organic farming.

**VINTAGE:** The grapes are selected and harvested in crates during the coolest hours of the day starting from mid-September, when they reach full technological maturity depending on the sugar content and total acidity.

#### WINEMAKING:

Vinification takes place in accordance with the tradition and rules of organic wine production, applying the modern principles of oenological technique. The grapes are destemmed, hyperoxygenated and chilled at T° 5-8°C. After about 15 hours of cryomaceration, the must is transferred and the skins are softly pressed. The must is then clarified by decanting and fermented in wooden barrels at a controlled T° of 16°C.

After fermentation, the coarse lees are separated, while the fine lees remain in contact with the wine for about 3 months in the wooden cask. During this period, repeated batonnage is carried out so that the lees are always suspended in the wine. At the end of this period, the wine is racked in steel tanks and stored at a temperature of about 12°C to maintain all its organoleptic qualities intact. After a short period of storage in steel, the wine is stabilized, filtered and bottled. In all the phases of winemaking in order to guarantee and protect the genuineness and wholesomeness of the product, the rules laid down in the regulations for the production of organic wines are respected. In particular, the application of the technique of wine making by oxygenation of must makes it possible to use very low doses of sulphites for the storage of wine, which are much lower than those provided for in Community and national regulations.

#### ORGANOLEPTIC PECULIARITIES:

**COLOUR:** straw yellow

**BOUQUET:** fruity, fragrant scent with pleasant spicy notes, of great finesse

**FLAVOUR:** wine of remarkable typicality, balanced, harmonic and soft taste, of great body and persistence with a pleasant and fruity aftertaste reminiscent of the grapes of origin.

**FOOD MATCHING IDEAL:** Ideal to accompany fish dishes, light first courses and uncured cheeses.

**SERVICE:** Excellent as an aperitif.

**CONSERVATION:** serve at a temperature of about 10°C

**ALCOHOL:** 12,5% Vol.

