



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

VELLODORO

Terre di Chieti Pecorino IGT

Grape Variety Pecorino 100%

First year in production

2007

Area of Production

Abruzzo, Monti Pagano

Pagano's name of Pecorino grape variety, also known as "grape of the sheep," derives from the strong connection between sheep farming and agriculture and the presence of this grape variety in the areas of shepherds transhumance. In the past, this grape variety, thanks to its high aroma concentration, good alcohol content, and even more thanks to its excellent acidity, which is the most distinctive characteristic of Pecorino, was used to improve the quality of wines produced with other varieties. Pecorino growing had almost disappeared because of its very low productivity. Types that were quality-wise of a lower level, but had higher productivity, had been preferred to Pecorino. Our Pecorino Project started in 2005 and represented the new Umani Ronchi front in its discovery and exploitation of Adriatic native varieties and a strengthening of our position in the Abruzzi region.

General Characteristics

Vineyards

Pecorino vines trained in our Roseto Degli Abruzzi estate overlook the Gran Sasso mountain and completing the grapes need with strict selections led by our agronomic supervision, especially in the northern part of Chieti. Soil is here mainly clay—sandy, deep, and relatively fresh. The area enjoys an excellent thermal range which grants elegance and complexity of aromas.

Harvest

Grapes are hand-picked in September, paying the highest care not to lose their acidity content.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation occurs in stainless steel tanks at a temperature of 16–18°C for about 10/15 days. The wine does not undergo malolactic fermentation. The wine rests in stainless steel tanks for about four months, in contact with its yeasts.

Tasting Notes

"Bright straw yellow color is a crowd-pleasing for its balanced and lively mix of nectarine, pink grapefruit sorbet, and lemon thyme flavors."

Serving Glass

Goblet of medium size and roughly spherical shape to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth by directing it first to the sides and rear of the tongue and then to the tip and allow its softness to be adequately evaluated.

Ideal Serving Temperature

10–12°C (50–54°F)

