



VIGNAMADRE

BECCO REALE  
PECORINO IGP - BIO VEGAN  
WITHOUT ALBUMIN OR CASEIN



*Dedicated to the Woodcock, a migratory bird also known as the "Queen of the woods" which prefers healthy and unpolluted environments, for this reason it feeds on earthworms and insects in our organic vineyards - thus becoming a witness of health of our land and the quality of our wine.*

**TYPE:** White

**VARIETY:** 100% Pecorino

**DENOMINATION:** Terre di Chieti IGP

**VINTAGE:** 2022

**PRODUCTION AREA:** Province of Chieti

**TERROIR:** clayey and limestone with skeleton

**EXPOSURE:** South

**ALTITUDE:** 380 m a.s.l.

**TRAINING SYSTEM:** Guyot

**AVERAGE PRODUCTION PER HECTARE:** 80 q

**HARVEST PERIOD:** End of August / beginning of September

**VINIFICATION SYSTEM:** Soft pressing of the grapes, spontaneous fermentation at a controlled temperature, short aging in steel.

**ALCOHOL CONTENT:** 13% Vol.

**RESIDUAL SUGAR:** 4,5 g /l

**TOTAL ACIDITY:** 6,5 g /l

**COLOR:** Straw yellow with greenish reflections

**BOUQUET:** Complex and deep with notes of white pulp fruit that blend with elegant nuances of sage and lavender

**TASTE:** Fresh, decisive and savory, mineral, structured and balanced

**FOOD PAIRINGS:** Aperitifs and seafood dishes, soups, grilled vegetables, first courses of land and cheeses

**SERVICE TEMPERATURE:** 10 ° C

*From the first "ENERGY DYNAMIC VINEYARD" conceived and patented by Giannicola Di Carlo. Plants communicate through vegetable's synapses. The vineyard represents the natural temple where the colors blend with the energy of the 7 Chakras and interact positively on the vines through the effect of Chromotherapy and Biophilia. A project that improves biodiversity, soil vitality, positive frequencies on plants, fruits, people, animals and insects... in favor of our final product... wine!*

