



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 d'Abruzzo IGP

VINTAGE: 2024

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: after a gentle pressure, the grapes are fermented in stainless steel at controlled temperature. Once filtered, the wines rests for a short time in stainless steel vats.

ALCOHOL CONTENT: 13% Vol.
RESIDUAL SUGAR: 7 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: 8 ° C

From the first "DYNAMIC-ENERGETIC VINEYARD" conceived and patented by Giannicola Di Carlo.

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!

