



## PECORINO TERRE DI CHIETI MAJNA 1308 IGT 2023

### CANTINA VILLAMAGNA

Denomination: Pecorino Terre di Chieti IGT

Appearance: bright lemon yellow of medium intensity with a greenish edge

Nose: fine fruity notes of pear, peach and almond combined with aromas of lavender, wild fennel and a mineral touch of wet stone.

Palate: excellent concentration of fruit with excellent balance and tension between the intense aromatic part, the refreshing acidity and the moderate alcohol content. Fairly long and elegant finish.

Consumption window: 2022 – 2026

Vinification: selection of Pecorino grapes from the vineyards of the winemakers of the Villamagna winery, direct soft pressing of the delicately pressed bunches, static decantation and cold fermentation at around 16°C.

Aging on the yeasts for approximately 5 months in stainless steel tanks before bottling.

Alcohol content: 13% vol

Vintage: 2022

Contains sulfites