

FATTORIA GAGLIERANO



Auà

ABRUZZO PECORINO DOP BIO

GRAPES

Pecorino (100%)

GROWING AREA

Città Sant'Angelo, Abruzzo

ALTITUDE

200 metres a.s.l.

SOIL

Clay loam with a significant presence of weathered rock

TRAINING SYSTEM

Spurred Cordon

VINIFICATION

Fermentation in large wooden casks without filtration

AGING

Aged for 10 months on indigenous yeasts, 6 months in stainless steel tanks, and 6 months in the bottle.

ALCOHOL

13 % by Vol.

Dosi Distribution Wine