



TENUTA LA RISERVA  
*Vini Biologici - Organic Wines*



**“GHEORGOS”  
PECORINO DOCG**

Grape Variety: 100% Pecorino

Production area: Organic estate vineyards  
Municipality of Offida and Castel di Lama

Soil type: Medium mixture tending to clay

Training system: Guyot

Yield per hectare: 70 quintals

Vinification: Selection of the best bunches. Short maceration at a temperature of 5 ° C and soft pressing and then fermentation at a controlled temperature

*Straw yellow color. Notes of pineapple and tropical fruit with hints of spice. A fresh palate perfectly balanced structure.*