

# TORRE DEI BEATI

LORETO APRUTINO

## "Bianchi Grilli" Abruzzo DOC Pecorino

At our estate we just grow a few different native grapes, which we love to vinify in a single-variety style, for the sake of trying to express them as well as we can in our area for each single harvest. With the name "Bianchi Grilli" we appoint very limited white wine productions born from our will and pleasure to deepen and experiment, according to our grapes potential. Here in Italy "avere grilli per la testa" (literally "to have crickets in one's head") means to have strange, creative, funny ideas in mind. By the way, "Bianchi Grilli" are some "white crickets" that we are not definitely able to put out of our head.

**VARIETY:** Pecorino 100%

**VINEYARD:**

area 4 Ha

altitude 300 m/above sea level

orientation NE

**TRAINING:** guyot. 2.50 x 0.80 meters

**PLANTING YEAR:** 2005

**SOIL:** clay-limestone

**YIELD:** 40 hl/Ha

**FERMENTATION:** barrique

**AGEING:** 9 months on the fermentation lees, 12 months in bottle

**ALCOHOL:** 14-14.5%

**SERVING TEMPERATURE:** 14° C

**TASTING NOTES:** the maturation on the good fermentation lees exalts the balsamic and officinal herbs spiciness of the variety, which seems to take off the youth aromatic character, and to gain, through its bottle life, a deeper, more complex and important tone, probably more authentically expressing the still not so well explored soul of the grape.

The naturally high acidity and minerality challenge the typical barrel aging roundness without being tamed, giving instead evidence of the great Pecorino potential.

