

FERZO



PRODUCER PROFILE

Estate owned by: Codice Citra
Winemaker: Davide Dias and Lino Olivastri
Total acreage under vine: 80
Estate founded: 1973
Winery production: 30,000 Bottles
Region: Abruzzo
Country: Italy

Ferzo Pecorino 2017

WINE DESCRIPTION

"Ferzo," in Italian refers to a patch of fabric that, when stitched together with others, creates a sail. The union of the finest viticultural "patches" in Abruzzo gives life to Ferzo, a distinctive line of wines which embody the best of region's indigenous grape varieties.

Ferzo Pecorino is found between the Adriatic Sea in the East and the Appenine Mountains in the West. Native to Abruzzo, the name for the Pecorino grape derives from the Italian word *Pecora* or *Sheep*. It is thought that the name for this grape was earned when local shepherds discovered that their flocks developed a taste for the crunchiness of the Pecorino grape.

A gentle pressing and cold maceration prior to fermentation ensures that plenty of primary fruit aromas are absorbed from the grapes into the must without imparting any bitter or harsh components to the wine. A cool fermentation preserves varietal character, and a brief resting period in stainless steel allows the wine to settle before bottling.

TASTING NOTES

Pale yellow in color, Ferzo Pecorino has an unctuous and almost waxy texture on the palate. Aromatically, the wine recalls the mineral sensation of wet stone, honeysuckle, and hay.

FOOD PAIRING

In addition to decadent prosciutto and savory cheeses, Ferzo Pecorino would be wonderful alongside dishes like fusilli with roasted cauliflower, pine nuts and raisins, or Veal.

VINEYARD & PRODUCTION INFO

Production area/appellation:	IGP Terre di Chieti
Vineyard size:	40
Soil composition:	Calcareous and Stony
Training method:	VSP
Elevation:	492 feet
Vines/acre:	1200 - 1400
Yield/acre:	4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1998
Harvest time:	September
First vintage of this wine:	2015
Bottles produced of this wine:	30,000
Average Wine Age:	20 years

WINEMAKING & AGING

Varietal composition:	100% Pecorino
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	57-64 °F
Malolactic fermentation:	no
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Size of aging container:	5000/15000 liters
Length of aging before bottling:	3 months
Length of bottle aging:	1 month
Prefermentation technique:	Cold soak
Time on its skins:	7 hours

ANALYTICAL DATA

Alcohol:	13.3%
pH level:	3.3
Residual sugar:	3.5 g/L
Acidity:	6 g/L
Dry extract:	22.6 g/L