

# FERZO



## PRODUCER PROFILE

Estate owned by: Codice Citra  
Winemaker: Davide Dias and Lino  
Olivastri  
Total acreage under vine: 80  
Estate founded: 1973  
Winery production: 109,100 Bottles  
Region: Abruzzo  
Country: Italy

## Pecorino IGP Terre di Chieti 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.

### ABOUT THE VINEYARD

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.

### WINE PRODUCTION

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

Vineyard size:	40 acres
Soil composition:	Calcareous and Stony
Training method:	VSP
Elevation:	492 feet
Vines/acre:	1200 - 1400
Yield/acre:	4.0 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1998
Average Vine Age:	20 years
Harvest time:	September
First vintage of this wine:	2015
Bottles produced of this wine:	30,000

## WINEMAKING & AGING

Varietal composition:	100% Pecorino
Prefermentation technique:	Cold soak
Time on its skins:	7 hours
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

## ANALYTICAL DATA

Alcohol:	13.3 %
pH level:	3.3
Residual sugar:	3.5 g/L
Acidity:	6.0 g/L
Dry extract:	22.6 g/L



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