

Palazzo BATTAGLINI

Marchesi de'
CORDANO
Loreto Aprutino - Abruzzo

PECORINO IGT



The Marchesi de' Cordano winery is a marvel of engineering and innovation. Research, tradition and sustainability guide our philosophy that embodies the history of the D'Onofrio family, solid and long-lived, and made up of winemakers and farmers. Francesco D'Onofrio adds vigor, strength and innovation to the extraordinary vocation of a territory, that of Loreto Aprutino; one of the most important estates for the winery."

VINEYARD LOCATION	Abruzzo in the Province Chieti
ELEVATION	834 feet above sea level
SOIL TYPE	Clay, lime, rich in fossil shells and sand
AVERAGE VINE AGE	35-40 years
CASE PRODUCTION	3,000
GRAPE YIELD	15.4 tons per hectare
TRELLIS SYSTEM	Horizontal vine training system
VARIETAL/BLEND	Pecorino 100%
FILTRATION METHOD	Cross-flow filtration
MACERATION AND FERMENTATION	Soft cold pressing in an inert atmosphere, settling of the juice and fermentation at a controlled temperature.
AGING CONTAINER	Refining in stainless steel tanks
AGING TIMES	5 months
ALCOHOL BY VOLUME	13%



WINEMAKERS

Francesco D'Onofrio,
Loreto Aprutino

REGION/SUBREGION

Abruzzo
Chieti

