



PECORINO I.G.T.
TERRE DI CHIETI

A GIFT FROM THE EARTH

The pecorino vine came from far away, from ancient, fascinating ways of life, and planted its roots in the lands of central Italy. Around 1200 the Benedictine monks of the convent of Arquata del Tronto were the first to recognise this vine as such a generous gift from the earth. A gift capable of producing a noble wine, suitable for solemn occasions and for social occasions. A wine with a sparkling, almost piquant nature, similar to the sensations arising from another important product of the Marche and Abruzzi lands: pecorino cheese.

This is how Pecorino wine enters into the list of the wonders of culture and tradition, and spreads throughout the territory that from the slopes of the Apennines reaches the almost flat areas of Abruzzo, in the lands of Chieti. This wine embarks on a journey together with the cheese, its namesake, ready to amaze palates, to give the freshness and the pleasant spiciness that only a wine so rich in history (and taste) can give.

All traces of this wine were lost in the 19th century, and only in the 1980s did the pecorino vines take a new breath and demonstrate their individuality once again.

We have chosen to believe in and to revitalize a wine that has its roots in history, and through its relationship with the earth can transform itself into a distinctive, traditional product rich in nuances.

A wine to be tasted and savoured thinking of age old memories.



A lively white that is named after its character. A wine born of vast lands, from the slopes of the Apennines and the Gran Sasso.



2019
Concours Mondial
de Bruxelles
GOLD MEDAL



2019
5 Star Wines
Vintaly
90 POINTS



2019
International Wine
Challenge (IWC)
SILVER MEDAL



2017
Sommelier Wine
Awards
SILVER MEDAL



2017
Decanter Wors
Wine Awards (DWWA)
BRONZE MEDAL

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The light shines in a bright yellow, a prelude to rich olfactory nuances with hints of exotic fruit and soft spicy notes. On the palate the Pecorino is a complex and flavourful wine, with good acidity and mineral notes, perfect to accompany fish dishes and white meats.

Name and Denomination

Pecorino I.G.T. Terre di Chieti

Grape variety

100% Pecorino

Origin

from within the whole of the province of the City of Chieti.

Winemaking

traditional vinification using the reduction technique, this starting right from the harvest; after pressing then follows a maceration of at least four hours, and after this a further soft pressing, cooling of the must and a static cleaning. The fermentation process is now started under controlled temperature for a period of about ten days after which a cooling of the fresh wine is practiced. It is then transferred for a long contact with selected yeasts before being bottled.

Storage and ageing

we recommend storing in a cool and fresh cellar and ideally away from light sources, all this to best maintain all its unique characteristics and structure.

Colour

brilliant, with a most interesting intense and strong yellow glow.

Bouquet

to the nose this wine is intense. It has complex hues of exotic fruit and soft notes of spices.

Flavour

at entry this is an important wine, well-structured with good acidity. You will note persistence and sapidity with great mineral notes and also a very nice and delicate explosion of exotic fruit.

Alcohol content

13.5% vol.

Optimal serving temperature

10-12°C

Gastronomic matches

excellent matching with fish-based starter dishes, ideal with all grilled fish and it also goes well with not too complex white meat recipes.

Packaging

in 75 cl borgognotta bottles, boxes of 6.