

Pecorino Terre d'Abruzzo IGT



Origin

Country	Italy
Wine Region	Abruzzo
Winery	Cantina Apelio

Technical Data

Grape Varieties	Pecorino
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

The harvested grapes are de-stemmed, briefly macerated with skins, and softly-crushed. After pressing, the must is separated from skins by natural decantation at low temperatures. The clear must is then poured into stainless steel tanks for the alcoholic fermentation, which takes place at a controlled temperature between 13°C and 16°C.

Ageing

In stainless steel tank at a constant low temperature before bottling.

Description

In Brief

Pecorino is a white wine with an excellent structure given by the rocky soil where it grows.

Tasting notes

Straw-yellow colour with light greenish reflections. Intense mineral and savoury notes. Marked herbaceous aromas of marjoram and thyme with hints of yellow fruits.

Food Pairing

Ideal with cheese appetizers, white meat and roasted fish.

Notes

