

Vellodoro Pecorino Terre d'Abruzzo IGT


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Abruzzo, Terre d'Abruzzo IGT
Winery	Umani Ronchi

Technical Data

Grape Varieties	Pecorino
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in stainless steel tanks at a temperature of 16-18°C for about 10 to 15 days. The wine does not undergo malolactic fermentation.

Ageing The wine rests in stainless steel tanks for about 4 months, in contact with the fine lees.

Description

In Brief In the past this grape variety, thanks to its high aromatic concentration, its good alcohol content, and even more thanks to its wonderful acidity which is the most distinctive characteristic of Pecorino, was used to improve the quality of wines produced with other varieties. Pecorino growing had almost disappeared because of its very low yields, and varieties which were quality wise of a lower level, but which were higher yielding, had been preferred to Pecorino. The Umani Ronchi Pecorino Project started in 2005 and represents passion of the winery to rediscover the Adriatic native varieties. Nowadays Pecorino is becoming fashionable in wine bars around the world.

Tasting notes Bright golden straw colour enriched with a fresh, fruity nose, with citrus notes of lemongrass and grapefruit. Pure and full taste seduces with its balanced softness and long finish.

Food Pairing A classic aperitif that can also go well with fish and seafood appetizers. Superb with young and more mature cheeses.

Notes

