



The name Pecorino is rooted in the historical practice of transhumance, the seasonal movement of livestock, particularly sheep, from mountains to lower pastures. In fact the word “Pecora” means Sheep. During this nomadic movement it is known that the sheep were particularly attracted to the grapes small, hard bunches and would consume the fruit, hence it becoming known as Pecorino.

PECORINO TERRE D'ABRUZZO igp

Colour :

straw yellow with greenish reflections

Bouquet :

delicate and refined, with notes of acacia flowers, white peach and apricots

Taste :

medium bodied, on the palate it is crisp, dry and savory. The acidity is well balanced with a clean and refreshingly elegant minerality. This finish is long and persistent.

Specifications

Bottle : 0.75 l. screw cap

Classification : IGP Abruzzo

Area of production : Selected hillside vineyards around the town of Ortona, on the Adriatic coast of the Abruzzo region in central Italy

Plant system : spurred cordon

Soil : limestone and clayey mixture

Alcohol Content : 12% vol

Serving temperature : 12 - 18° C

Grape varieties : 100% Pecorino