



cantinazaccagnini.it

ABRUZZO DOC PECORINO

Type

Abruzzo DOC Pecorino

Grape variety

Pecorino

Area of production

Provinces of Pescara and Chieti

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually early

Winemaking

Soft pressing of the grapes, cryomaceration, vacuum pressing to extract only the free-run must, cold settling of the must and fermentation of the clear fraction at a low temperature in stainless steel.

Ageing and maturing

Blending in steel vats and ageing *in sur lie*.

Tasting notes

Color: Straw yellow of medium intensity with slight golden reflections.

Aroma: The bouquet is fragrant and powerful with notes of yellow flowers and fruit and hints of herbs such as thyme and mint.

Taste: On the palate it shows a continuous balance between depth, freshness and salinity.

Lifespan in the bottle

Thanks to its acidity and structure, it can be enjoyed not only immediately but also in the two years following the harvest.

Food pairings

Ideal with hearty, savory and spicy hors d'oeuvres, as well as pasta dishes and risottos with strong seasonings. Try it in combination with oriental cuisine.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 8-10°C

