

Accompanies dishes based on raw fish, first courses with fish, grilled as well as baked fish, accompanies well some slightly aged cheeses.



13 %



6-8°C



PESOLILLO

TENUTA AGRICOLA

ABRUZZO PECORINO SUPERIORE

organic wine

Pecorino

This grape tells the rural history of the people of Abruzzo, like our family that generation after generation is dedicated to the cultivation of the land and is devoted to the custody of this historic variety cultivated on the hills overlooking the Adriatic coast. The grapes benefit from the sun and sea breezes that favor the perfect aromatic maturation while preserving freshness and natural acidity thanks to a strong thermal excursion.

Vinification

The grapes are harvested and selected by hand between the last week of August and the first week of September. After de-stemming, the freshly mix of grape and juice stops in the press for a few hours (6 to 8) (this is our system of skin maceration) to gently extract the aromas. Followed by soft pressing, static decanting of the must for 48 hours at 10°C and then alcoholic fermentation at 16°C for 10-12 days. Only after further ageing on the lees for another 4 months, the wine is ready to be bottled.

Organoleptic characteristic:

Straw yellow colour with delicate silvery reflections. This wine expresses elegant aromatic notes of white flowers (acacia, jasmine and chamomile), white fruit (peach, melon) surrounded by flowers and Mediterranean spices (sage, thyme, and broom). On the palate, it expresses the salinity of the sea breeze, the freshness and the minerality of the territory.

www.pesolillo.it



Gold medal
London Awards



91 Points
Luca Maroni