

Abruzzo Pecorino Superiore Filari in costa

Organic wine



Pecorino

This wine comes from a single Pecorino vineyard historically cultivated by the Pesolillo family. The calcareous soil and exposure to sea breezes enhance its elegant aroma and preserve the freshness and natural acidity of the bunches. This wine is produced only in the best years, when the seasonal trend guarantees the maximum expression of this historic vine.

Vinification

The grapes are harvested and selected by hand during the first week of September; after destemming, the crushed grapes are cooled to 14–15 °C and subjected to film maceration to delicately extract the aromas and body. This is followed by soft pressing and static decantation of the must for 72 hours at 10 °C. After the inoculation of the selected yeasts, the must is fermented in small wooden containers (barriques) where the wine then matures for approximately 8–10 months with repeated bâtonnage (resuspension of the yeasts). After decanting from the barriques, the wine remains to refine in steel and on the yeasts for another 4 months before being bottled.

Organoleptic characteristics

Slightly intense silvery yellow colour, with light green reflections. The aromatic profile is broad and complex with notes of dried flowers (acacia, lime, broom and thyme) and slightly ripe white fruit (nectarine and apricot) surrounded by an elegant touch of wood (almond, vanilla, hazelnut, cinnamon). On the palate it shows a pleasant viscosity and structure with a soft and delicate acidity.



91 Points

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Raw fish dishes, fish based first courses,
baked and grilled seafood dishes
as well as some slightly aged cheeses.



13 %



10–12 °C

