



LOCATION:
Italy > Abruzzo
> Terre di Chieti IGP

VARIETY:
Pecorino

WINEMAKER:
Dario Bove



SCIENCE

ABV: 13%

SUGAR RATE: 3.5 g/l

TOTAL SO2: 95 mg/l

TOTAL ACIDITY: 5.90 g/l

“Marsó” Pecorino

EXPERIENCE

NAME: Pecorino is named after the word for sheep, Pecora. Sheep-herds tending their flocks high in the Apennine Mountains first discovered this wild grape, and the name gives honor to these mountain pioneers.

CHARACTER: Vibrant aromas of fresh cut flowers abound with citrus, stone, and tropical fruits. Great texture and density are perfectly balanced by acidity and structure. A subtle tart flavor of rhubarb adds to a lingering finish.

ENJOY WITH: Ideal with seafood and first courses, salads, white meats, goat and sheep cheeses medium firm to dry.

BEST RESULTS: Serve at 45-50° F, allow 5-10 minutes to open up in the glass.

EXPRESSION

FERMENTATION: A soft pressing, fermented in stainless steel with local yeast cultivated from estate vineyards.

ELEVAGE: The wine remains 2-3 months on the lees before bottling.

FINING AND FILTERING: Clarification with clay, cartridge filter - no animal products are used, vegan.

SULFUR: Addition of sulfur at vinification, minimal sulfur used at bottling when necessary.

SOURCE

FARMING: Sustainable and integrated farming with the propagation of natural predators of harmful insects and microorganisms.

LAND: 10 hectares with elevations between 500-700 feet a.s.l. South and southwest exposures, with compact calcareous clay leading to sandy loam soils at lower elevations.

VINE: 15-20 year old vines with a mixture of Abruzzese Pergola and Guyot.

HARVEST AND PRODUCTION: Hand-harvested estate fruit, 5,000 case production.

