

Francesco Cirelli

# Pecorino IGT Colline Pescaresi Organic 2024



WHITE  
STILL WINE



ITALY



ABRUZZO

## TASTING NOTE

Crisp, refreshing Pecorino, floral and zippy with lemon, the mouth a bowlful of mango and papaya.

## VITICULTURE

Organic Viticulture has been used to enhance the aromatics of this truly expressive Pecorino. The grapes have been carefully early harvested in order to avoid the high alcohol production (which is typical for pecorino grapes).

## VINIFICATION

The grapes are de-stemmed and transferred to the tank where maceration of 24 hours takes place. The skins are then separated from the juice and softly pressed, then transferred to the stainless steel tank where our indigenous yeasts take over and lead the fermentation process.

## FOOD MATCHING

Match the delicacy of this wine with light seafood, especially shellfish dishes, and pastas and pizzas.

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Pecorino (100%)
SKU CODE	G9530124
COUNTRY	Italy
REGION	Abruzzo
PH	3.37
TOTAL ACIDITY	5.25g/l Tartaric
RESIDUAL SUGAR	0.2g/l
SKU	G9530124