



## Caldora Colle dei Venti Pecorino Terre d'Abruzzo IGT



|                     |                                         |
|---------------------|-----------------------------------------|
| Producer            | Caldora                                 |
| Type                | White                                   |
| Grape varieties     | Pecorino                                |
| Production area     | Ortona, Abruzzo                         |
| Serving temperature | 10–12° C                                |
| Winemakers          | Rino Santeusano and Francesco De Santis |

### VINEYARDS

Pecorino is a fairly rare variety, with only about 300 hectares planted in the Abruzzo and Le Marche regions. Its name derives from the fact that a bunch of Pecorino grapes was traditionally considered to have a similar shape to a sheep's head. The vineyards are situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.

### VINIFICATION

Crushing and stalk stripping, pressing and cooling are carried out in a few seconds down to -1° C in an inert atmosphere.

### TASTING NOTES

Straw yellow color with greenish highlights. Aromas of white pulp fruit, especially pears, and balsamic notes that reveal the good quality of the wood.

### FOOD PAIRING

Perfect with lobster, vegetable potage soups and smoked fish, we suggest it also with roast chicken.