



Gran Sasso Alta Quota Pecorino Terre d'Abruzzo IGP



Producer	Gran Sasso
Type	White
Grape varieties	Pecorino
Production area	Orsogna, Abruzzo
Serving temperature	10–12° C
Winemakers	Francesco de Santis, Rino Santeusanio

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 Orsogna close to the Majella Mountains. The vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.

VINIFICATION

Grapes are stemmed and very softly crushed, skin-contact for about 12 hours at 3° C. Approximately 80% of the must is fermented into thermo - conditioned stainless steel tanks at a controlled temperature of 12° C, the other 20 % in oak barrels of 40hl to release a moderate “boisé” and a finer character.

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 potages and smoked fish, we suggest it also with chicken roast.