

D'Alesio SCIARR



cl 75

Pecorino

Name | Pecorino Superiore DOC

Grapes | Pecorino 100%

Location | Città Sant'Angelo,
Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | N/E

Soil | Clayey medium texture

Training and pruning system | rows

Average plant age | 10 years

Yield per hectare | 80 hl/hectare

Harvest time | September

Harvest | manually operated, with
meticulous selection of grapes.

Vinification | soft pressing of grapes,
cold decanting, fermentation in
stainless steel.

Aging | In stainless steel for at least
10 months and then in bottle for at
least 3 months.



13,5% vol.



10°-12°C

Tasting notes



Pale yellow with soft golden reflections



Limpid



Quite intense, quite complex, flowery, fruity, herbaceous



Wildflowers, orange blossom, grapefruit, delicate grass



Seafood appetizers, even with a small presence of tomato sauce, first courses with fish, vegetables or white meat sauces. It also goes perfectly with fried fish or cold cuts not too savory or spicy.