

Pecorino, Terre di Chieti, IGT, 2023

Accattoli s.r.l.



Pecora is the Italian word for sheep, and the name of the grape reflects the close ties between agriculture and sheep farming, as the grapes were grown on the hills where shepherds moved their herds during the summer months. The early harvest makes for a wine with a firm structure and a deliciously fresh finish.

Tasting Notes

Structured, with hints of yellow flowers, and ripe fruit on the nose. Serve with fish courses, soft cheese, and delicate pasta dishes.

Region: Abruzzi

Classification: Terre di Chieti IGT

Area of Production: Crecchio

Grape Variety: 100% Pecorino

Soil: Medium mixture, mainly clayey

Average Age of Vines: 18 years

Trellising System: Sylvoz

Spacing of Plants: 1,200 plants per acre

Production per Acre: 3.79 tons

Vinification: Stainless Steel

Maturation: 1 month in stainless steel and 1 month in bottles

Total Acidity: 6.30 g/l

Residual Sugar: 2.00 g/l

PH: 3.46

Alcohol: 12.85%

Total Cases Produced: 1,250



Imported by John Given Wines, Inc.

www.jgwines.com Info@jgwines.com Telephone: 845.868.3203