



BRAND

WINE

Pecorino

APPELLATION

IGT
Indicazione Geografica Tipica

REGION

Abruzzo



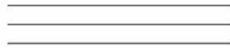
GRAPES

Pecorino

COLOR



Pale straw yellow with golden reflections



TASTE

Still

Dry

ALCOHOL
CONTENT

12,5%

SUGAR
CONTENT

0-4 g/l

CONT. NET.

0,75 l

BOUQUET

Floral notes of acacia and linden and fruity aroma of apricot and banana.

FLAVOUR

Fresh and savory, with a good minerality and herbaceous hints

FOOD PAIRINGS

Excellent aperitif, perfect with soups, white meat and fish, as well as medium-aged cheese.

SERVING
TEMPERATURE

10 - 12 °C

CURIOSITY

There are various hypotheses on the origin of the name of this wine: according to the first one, the grape was so named after the shepherds, bringing their flocks to pasture, realized that sheep were attracted by the grapes which they seemed to particularly like. The second hypothesis links the wine to the homonymous cheese, with which it shares the same liveliness of flavor. According to the third hypothesis, the name *pecorino* comes from the similarity between the shape of the bunches and a sheep's head (in Italian "pecora")



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	8 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	100
BOTT/PALLET	600
PALLET GROSS WEIGHT	821 KG