Caparrone Pecorino, Colline Pescaresi IGT 2024

IPS0012024

Azienda Agricola Contesa

— Abruzzo, Italy

2019 Vintage

Decanter World Wine Awards Bronze 2023

Abruzzo's Adriatic coast is renowned for fantastic seafood, and the local Pecorino variety is the perfect match. Rocco Pasetti, one of the region's winemaking pioneers and an early champion of the variety, together with his son Franco, produce a consistently fine, pure and zesty version.

Production

The Pecorino grapes are sourced from the district of Caparrone, in the hills west of Pescara. Fermented in stainless steel and aged for 2 months on lees.

Tasting note

Appealing aromas of stone fruit with citrus and grapefruit notes. The palate is crisp and zesty with layers of fresh peachy, tropical fruit characters. Lively and approachable, with texture and minerality giving depth, and backed by vibrant acidity.

Food Match

Great with a whole roasted turbot, should you ever come across one! Else serve with sea bass.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Colline Pescaresi IGT

Winemaker:
Rocco Pasetti

Grape Varieties:
Pecorino 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031593116078