Contesa Pecorino, Abruzzo DOC [Organic] 2024

IPS0102024

Azienda Agricola Contesa

— Abruzzo, Italy

Abruzzo's Pecorino grape is one of Italy's fastest growing white varieties. It's a perfect accompaniment to the fantastic seafood of the region. A great example from one of its leading proponents.

2022 Vintage

Decanter World Wine Awards Silver 2023

2023 Vintage

Decanter World Wine Awards Bronze 2024

2024 Vintage

Decanter External 2025

Production

Contesa Pecorino is made from Pecorino grapes cultivated in the 1.7 hectare Vigneto al Lago vineyard, in the Collecorvino region. The south facing vineyard is at an altitude of 160 metres above sea level and has clay/limestone soil. Planting density is 6,000 vines per hectare and the average yield is 70hl per hectare. The harvest takes place at the end of September. The grapes are crushed, pressed and left to settle overnight at low temperatures. Fermented in stainless steel and bottled at the end of January.

Tasting note

Ripe honeyed nose with aromas of white peach and citrus fruits, and gently nutty, savoury notes. The palate is full and textured with pronounced minerality and delicate ripe fruit flavours leading to a long, spicy finish.

Food Match

Try with fish, seafood, white meat and cheese.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Abruzzo DOC

Winemaker:
Rocco Pasetti

Grape Varieties:
Pecorino 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031593116023