



Fosso Corno

KERMIT Pecorino Abruzzo D.O.C. Barrique

Production area: Vinified by Pecorino grapes coming exclusively from FOSSO CORNO vineyards. Vines are east-oriented and located on a hill, 120 m over sea level.

Grapes: 100% Pecorino-grapes.

Vinification: grapes are hand-picked at the beginning of September, they're collected in little boxes and brought to the winery, where the wine making process takes place. The wine relaxes in new Tonneaux-Barrels for almost 6 months and undergoes batonage. After the bottling, the wine relaxes for 6 -8 months in the bottle before the release on the market.

Wine maker's notes: Kermit has a lively lemon yellow colour with golden hints. On the nose, the wine's elegant with intense fruity and floral notes.

On the palate, the wine's creamy, warm, with delicious notes of yellow fruit and white flowers, well-balanced, savoury, persistent.

Pairings: Kermit's perfectly paired with grilled white meat, fish, spicy rice bowls, paella, japanese food, mature cheese.

Ideal serving temperature: 10 °C.

Limited production: 1.200 bottles.

