



Terre del Corno

PECORINO Abruzzo D.O.C.

Grape variety: 100% Pecorino Grapes.

History:

the grapes of this vine ripen during the transhumance period, when the seasonal migration of sheep with their shepherds takes place. As the sweet white berries of Pecorino found in the vineyards along the way attracted sheep for a short snack, Pecorino was named after them.

Harvest:

harvest usually takes place from the end of August to the beginning of September.

Vinification:

the grapes are softly pressed immediately after being brought to the cellar.

A temperature-controlled fermentation in stainless steel tanks follows. The wine remains in steel until it is bottled.

Winemaker's notes:

our Pecorino has a lively lemon-yellow color. Its bouquet's fruity and floral with pleasant and persistent mineral notes. On the palate it's fresh, fruity and of good structure.

Pairings:

it pairs well with appetizers, light first courses like rice & fish, seafood like raw or lightly cooked seashells or grilled fish, grilled white meat. Excellent as aperitif too.

You can try a curious pairing with sushi.

Ideal serving temperature:

8° - 10 °C



FOSSO CORNO

SOCIETÀ AGRICOLA SEMPLICE

LOCALITÀ VILLA BIZZARRI

64010 TORANO NUOVO (TE)