

Villa Medoro

Pecorino IGT



Pecorino is one of Italy's oldest grape varieties and is native to the Abruzzo region of Italy. Vinification of this wine includes cryomaceration on the skins for 8-10 hours at 5-6C with fermentation in stainless steel at 14-16C. The wine does not go through malolactic fermentation and is refined in bottle before release.

Grape varieties : 100% Pecorino

Altitude : 200m ASL

Vineyard age : 20 years old

Exposure : East/Northeast

Soil : Clay and Limestone

Alcohol : 13%

Tasting notes :

Straw yellow with green reflexes. An intense and persistent nose with hints of pear, apricot and white flowers. Crisp and balanced on the palate with mineral notes and flavors of yellow fruit.

Press Notes

The Wine Advocate

2014

90 points

Gambero Rosso

2017

