

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 crio-maceration 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

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.

Banville
Wine Merchants

www.banvillewine.com

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