PEHHCORA

PEHHCORATERRE DI CHIETI PECORINO

TERRE DI CHIETI · ABRUZZO · ITALY · EUROPE

TECHNICAL DETAILS

The Estate

A delicious white wine produced exclusively from 100% Pecorino grapes grown at high altitudes in the province of Chieti, in the Abruzzo region of central Italy.

Wine Making

This fruit in particular is grown at high altitudes, in the central region of Abruzzo, benefiting from cooler temperatures and Adriatic breezes. So we get aromas and flavors of ripe pear and lime zest with chalky minerality on the finish.

Food Suggestions

Pairs well with cacio y pepe pasta, braised radicchio w/creamy garlic sauce, seared halibut w/olive tapenade, grilled summer squash and parmesan croutons.

TASTING NOTES

Straw-yellow color with some green hints. A refreshing, crisp white wine with sweet ripe fruit of peach and mango with warm spices and minerals. On the palate it has a rounded flavor, a creamy texture with peaches and an intense, clean finish.

Pecorino grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

• ABV%: 12.5 • Class: White



Importer & Distributor of Wines & Sirits

