

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200
PORT CHESTER - NY 10573
TEL. 1-914-303-3316 --- FAX 1-775-317-5385
www.bacchanalwines.com - fp@bacchanalwines.com

VISCONTI DELLA ROCCA PECORINO – TERRE DI CHIETI IGT



VARIETAL:

100% PECORINO

APPELLATION:

Indicazione Geografica tipica – Terre di Chieti

REGION OF PRODUCTION: ABRUZZO

VINIFICATION:

The soft crushing of the grapes is followed by a slight pressing process; the obtained must is clarified statically and the clean fraction is left to ferment at a low temperature between 10⁰ – 12⁰ C. After the fermentation, the wine is stored in special stainless-steel tanks under temperate controlled environment until bottling.

TASTING NOTES:

Yellow colour with green reflections. The bouquet is unmistakable and immediate, with an intense impression of white-pulped fruits with the complexity given by exotic fruits. The wine has a well-balanced structure supported by good acidity, with a long and persistent finish.

FOOD PAIRING:

It matches well with all fish based dishes, white meat, soups and fresh young cheeses. Great as a summer aperitif or with appetizers.

HARVEST: Second half of August

ALCOHOL CONTENT: 13 % by vol.

CELLARING:

2-4 Years

SERVING TEMPERATURE:

7-13 °C

A lot of people ask: “Isn’t Pecorino a sheep’s milk cheese?”. Yes, it is also the name of the well-known Italian cheese. Older people say that the variety gets its name from the fact that the sheep (*Pecora* in Italian) enjoy nibbling the leaves of this vine.