## **BACCHANAL WINE IMPORTS INC.**

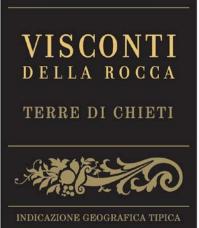
**IMPORTERS OF FINE WINES** 

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### <u>VISCONTI DELLA ROCCA</u> <u>PECORINO – TERRE DI CHIETI IGT</u>



# PECORINO



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  $10^0 - 12^0$  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.