



Agricosimo Pecorino “Organic”



Varietal: 100% Pecorino

Soil: Sand and limestone

Elevation: 250 mts. ASL

Appellation: Abruzzo DOC

Alcohol %: 13.5

Dry Extract: gr / liter

Exposure: North / West

Acidity: gr / liter



Tasting Notes: It is a sunny, very savory, fresh, fragrant wine, with depth and character. Grapefruit, green orange, musk, flint. Deeply mineral, with a long finish.

Vinification: Reductive winemaking, soft press, natural clarification (“fall bright”). Primary fermentation at 15 degrees Celsius, full malolactic fermentation.

Aging: Aged 3 months in stainless steel, 1 month in the bottle.

Food Pairing: This wine will pair beautifully with leafy green pasta sauces, such as kale pesto or a cavolo nero sauce.

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556
www.classicowines.com