



# CONSOLI®

VINI DAL 1920

Pecorino is a grape variety indigenous to an area that stretches from Southern Marche to Northern Abruzzo and Eastern Lazio. This grape variety, due to its low productivity, has risked going extinct despite its renowned and spectacular organoleptic properties. An intense scent, a good alcoholic content and high acidity make Pecorino an exquisite wine.

## **NOBILTERRA**

### **TERRE DI CHIETI PECORINO**

Protected Geographical Indication

These vines are planted in clay soil halfway up the North-Eastern Abruzzo hills (the most famous area of production of Pecorino grapes). They are high-density plantings that have low but selected productivity, which is a proof of the desire to make top quality wine. The fermentation process happens in stainless steel tanks, then the wine ages in bottle.

It is made exclusively from Pecorino grapes.

## **ALCOHOL CONTENT**

13% vol.

## **SERVICE TEMPERATURE**

10° - 12°C.

## **ORGANOLEPTIC ANALYSIS**

Made with the best Pecorino grapes, this wine has a nice straw-gold colour, a scent of tropical fruit and white flowers with acacia and honey notes. Its taste is both penetrating and delicate, characterized by good minerality and a long and lingering aftertaste.

## **FOOD PAIRING**

Besides classic fish-based starters such as oven-baked anchovies or sea shells and crustaceans, this wine can pair with savoury vegetable soups and pasta with fish or white meat ragout. As far as main courses are concerned, Pecorino can pair with chicken-based recipes, turkey or capon, and medium-aged cheese.

