

# COLLE CORVIANO PECORINO COLLINE PESCARESI IGP 2019



## WINE INTRODUCTION

Home to Collecervino, an undiscovered gem of ancient roots, the Central Italian region of the Abruzzi is rich in extensive mountain vegetation and gentle sea breezes from the Adriatic Sea. Almost 3.000 years of constant uninterrupted presence of Man have developed the presence of agricultural and pastoral communities such as those originating on Colle Corviano. The aromas of this refreshing white are elegant and tightly packed: ripe pear, renetta apple, ginestra flowers and jasmine make up the core. A sumptuous wine of golden colour flowing with compelling exotic flavours. A compelling, unique wine from an indigenous variety that has been recently re-discovered. This great wine inevitably has a strong sense of place, and is a product of both the natural environment and human culture in which it is born.

## WINEMAKER VINTAGE DESCRIPTION

A classic vintage. Slightly late compared to the previous ones, yet more in line with what has always been traditional. The cold and rainy May had a heavy impact on flowering and the consequent fruit set, causing a sharp decline in production compared to the previous year. After the second week of June, temperatures began to rise to the point where June and July were the hottest in the last 20 years. From a phytopathological point of view, there was a strong pressure from downy mildew in June, and from powdery mildew in the second half of July, however what caused particular concern was the presence of the vine moth until mid-September. Harvest started on 22 August. The more moderate than average yields allowed for greater intensity and a strong personality.

## WINEMAKING NOTE

Pecorino is a light-skinned wine grape used in Italy's eastern coastal regions, particularly in Abruzzo. Cultivated for hundreds of years, its low yields saw it replaced by more-productive grape varieties such as Trebbiano, until it was believed to be extinct. The grape is so called supposedly because it was a favorite treat for flocks of sheep driven to lower pastures.

## APPEARANCE, AROMA AND TASTING NOTE

Brilliant pale straw color, with a wonderful bouquet of white pulp fruit. Explosive flavours of ripe pear, renetta apple, ginestra flowers and jasmine accompanied by a gentle and refreshing acidity. Shellfish pasta or risotto, grilled fish, sushi, sashimi, Thai style food, grilled white meat, blue cheeses.

## WINE INFORMATION

Country:	Italy
Region:	Abruzzo
Sub Regions:	Loreto Aprutino
Wine Type:	White Wine
Producer:	Colle Corviano
Wine Name:	Pecorino Colline Pescaresi IGP
Vintage:	2019
Principle Grape (%):	Pecorino (100)
Closure:	Stelvin
Winemaker Name:	Paolo Benassi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%)	13.00%
Acid (g/L):	5.60
pH:	3.60
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Decanter World Wine Awards:	Silver Medal 91 points
Sommelier Wine Awards:	Bronze Medal

