



# Orefice Pecorino IGT

**Appellation of origin:** IGT Terre di Chieti (Typical Geographical Indication)

**Grape variety :** Pecorino

**Vintage:** 2022

**Harvest period:** First ten days of September

**Alcohol content:** 13.5% vol.

**Vinification:**

Crushing and de-stemming of grapes, soft pressing, cryomaceration and alcoholic fermentation at controlled temperature.

**Aging:**

Stainless steel tanks for 5 months, and then refinement in bottle.

**History.**

The origin of the name of the pecorino grape variety is still a mystery, but many say it is linked to the practice of transhumant herding in Abruzzo: this type of grape, sweet because it ripens earlier than other native varieties, was the favorite of the sheep, who ate it around mid-September.

**Tasting Notes:**

Pecorino is a pale straw wine. On the nose, hints of ripe yellow-fleshed fruits such as peach, medlar and apricot, and some citrus notes stand out. Herbaceous notes of thyme and sage can also be perceived. On the palate reveals itself to be intense, fresh and inviting. A full and vibrant sip, its savoriness makes it particularly suitable for gastronomy. The finish is long lasting, both on the palate and on the nose. An elegant wine of great structure and drinkability.

**Serving Temperature:** 10-12°C

**Wine pairings:**

Pecorino allows a wide range of pairings, from aperitifs to soups, white meat and fish pasta dishes such as spaghetti with clams. It is also lovely with vegetable or mushroom dishes. It is excellent when paired with medium-aged cheeses because its acidic and savory character compensates for the fat and sweet tendency of these cheeses.