

GIULIA PECORINO TERRE ACQUILANE IGT

WINE DESCRIPTION

Pecorino wines are some of the best white wines from Abruzzo. Today, Pecorino is grown mainly in the Marche and Abruzzo regions, and the success of this grape varietal is to be credited to producers like Cataldi Madonna, among the first to rediscover this old native varietal. Due to its low productivity, Pecorino was almost abandoned in the twentieth century, replaced by more productive varieties. The professor and winemaker Luigi Cataldi Madonna was the first in Italy to label a wine as Pecorino in the 1990's. Due to its low productivity, Pecorino wines can be quite concentrated and high in alcohol. Recent winemaking advances, such as hyper-reductive techniques and the use of special selected yeasts, have created some Pecorino similar to Sauvignon Blanc in aromas and taste. Cataldi Madonna's Pecorino follows this trend. This wine takes the name of Luigi Cataldi's daughter, Giulia, who is the fourth generation to join the family business.



PRODUCER PROFILE

Estate owned by: Luigi Cataldi Madonna
 Winemaker: Lorenzo Landi
 Total acreage of vine: 74 (30 Ha)
 Winery Production: 240,000 bts
 Region: Abruzzo

TASTING NOTES

Brilliant greenish yellow color. The bouquet on the nose is very elegant with aromas of white flowers, grapefruit, lime and fresh herbs. On the palate it is fresh and juicy, confirming the aromas perceived on the nose, with a long lemony finish.

FOOD PAIRING

Ideal on its own, pairs well with fish crudo, seafood and crustaceans.

VINEYARD & PRODUCTION INFO

| | |
|--------------------|---------------------------------------|
| Vineyard location: | Cona, Frontone and Macerone |
| Soil composition: | Clay loam rich in calcareous skeleton |
| Training method: | Spalliera |
| Elevation: | 1,250 ft a.s.l. |
| Exposure: | North west |
| Vines planted: | 2001 |

WINEMAKING & AGING

| | |
|--------------------------|---|
| Varietal composition: | 100% Pecorino |
| Fermentation container: | Stainless steel tanks for 30 days 15-17°C |
| Type of aging container: | Stainless steel tanks |
| Length of bottle aging: | 3 months |

ANALYTICAL DATA

| | |
|----------|--------|
| Alcohol: | 12.5 % |
|----------|--------|

