



VOLO 2018

Pecorino IGT

Fausto di Bernardino, Abruzzo, Italy

eCommerce # 193101 | 13.5 % alc./vol. | \$22.65

ORGANIC WINE



It has straw yellow colour with golden hues, the nose has intense notes of ripe peach and green tea. It is a well structured wine with small saline accents and a long finish on the palate.

Terroir:

The Di Bernardino winery was born from an intuition of the owner, Fausto Di Bernardino, with the intent to promote the wines through the beauty of the Abruzzo region. The vineyards, all owned by the company, cover a total of eight acres, on the hills of the Valle di Fonte Vecchia near the village Villa Caldari in the province of Chieti. These are sunny lands, once crossed by shepherds with their flocks headed to the south in search of greener pastures. All soils have converted recently from traditional agricultural lands to organic fields, thus receiving the certification from ICEA.



Vinification:

Maceration at low temperature upon removal of grapes from the stalks and thermally-controlled alcoholic fermentation in steel containers.

Variety: Pecorino 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 11°C. Perfect for fried and grilled fish, tuna and swordfish Carpaccio, excellent also with white meats.

