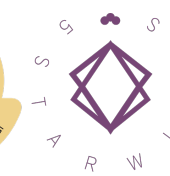


Pecorino I.G.T. Terre di Chieti  
Rinomata Cantina Tombacco



A lively white that is named after its character. A wine born of vast lands, from the slopes of the Apennines and the Gran Sasso.

### Tasting notes

The light shines in a bright yellow, a prelude to rich olfactory nuances with hints of exotic fruit and soft spicy notes. On the palate the Pecorino is a complex and flavourful wine, with good acidity and mineral notes, perfect to accompany fish dishes and white meats.

### Grape variety

the Pecorino varietal is a white skinned grape from the Abruzzo region. It has been cultivated in the best vineyard locations for over many centuries.

### Origin

from within the whole of the province of the City of Chieti.

### Winemaking

traditional vinification using the reduction technique, this starting right from the harvest; after pressing then follows a maceration of at least four hours, and after this a further soft pressing, cooling of the must and a static cleaning. The fermentation process is now started under controlled temperature for a period of circa ten days after which a cooling of the fresh wine is practiced. It is then transferred for a long contact with selected yeasts before being bottled.

### Colour

brilliant, with a most interesting intense and strong yellow glow.

### Bouquet

to the nose this wine is intense. It has complex hues of exotic fruit and soft notes of spices.

### Flavour

at entry this is an important wine, well-structured with good acidity. You will note persistence and sapidity with great mineral notes and also a very nice and delicate explosion of exotic fruit.

### Alcohol content

13.5% vol.

### Optimal serving temperature

10-12°C

### Storage and ageing

we recommend storing in a cool and fresh cellar and ideally away from light sources, all this to best maintain all its unique characteristics and structure.

### Gastronomic matches

excellent matching with fish-based starter dishes, ideal with all grilled fish and it also goes well with not too complex white meat recipes.

### Packaging

in 75 cl borgognotta bottles, boxes of 6.

### Awards won

2019 International Wine & Spirit Competition

BRONZE MEDAL

2019 5 Star Wines

90 POINTS

2019 International Wine Challenge

SILVER MEDAL

2019 Concours Mondial de Bruxelles

GOLD MEDAL

2017 Decanter World Wine Awards

BRONZE MEDALE

2017 Sommelier Wine Awards

SILVER MEDAL