Pecorino, Coste Mancini

Terre di Poggio Origini · 2023



REGION	Abruzzo
APPELLATION	IGT
GRAPE	Pecorino
TYPE	White
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass Abruzzo Pecorino Floral. Apples Balanced. Fresh. Dry

FOOD PAIRINGS

Prosciutto and melon, Roast chicken, Lemon risotto

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Discover the true essence of Abruzzo with our Italian white wine, crafted exclusively from the indigenous Pecorino grape. This grape is a true gem of the region, celebrated for its unique character and rich history. The wine captivates from the first glance with its beautiful amber color, accented by subtle straw-yellow and greenish hues that reflect the vibrant terroir where the grapes thrive. As you bring the glass to your nose, immerse yourself in a complex and floral bouquet. The aroma unfolds with ripe fruit notes intertwined seamlessly with delicate hints of fresh apple. This aromatic profile promises a refreshing and intriguing tasting experience that delights the senses. On the palate, this Pecorino wine offers a mineral-driven profile that stands out for its delightful balance. The interplay of dryness and freshness creates a clean, crisp sensation. Subtle notes of green apple linger, adding a vibrant touch that enhances the wine's elegant structure. Its impeccable balance makes it approachable yet sophisticated, perfect for both casual sipping and fine dining. When it comes to food pairing, this elegant Pecorino truly shines. It complements a wide range of seafood dishes, such as grilled shrimp, linguine with clams, and fresh oysters. The wine's bright acidity and mineral nuances elevate the flavors of the sea. Beyond seafood, it pairs wonderfully with light poultry dishes and creamy cheeses like ricotta or fresh mozzarella. These pairings bring out the wine's freshness and delicate fruit notes, making every bite and sip a harmonious experience. Elevate your wine journey with this exquisite expression of Abruzzo's terroir.