



NATIVAE

Abruzzo Pecorino DOP

APPELLATION

Abruzzo DOP



GRAPES

Pecorino

WINEMAKING

Spontaneous fermentation with indigenous yeasts in cement tanks



AGEING

In cement tanks until bottling, followed by a period of aging in the bottle



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

This wines strike your senses in all of their aspects beginning with their appearance. The aroma and palate are arresting, complex expressions that defy description or conversely, invite a myriad of words that can never quite get at everything that's going on. The end result is an amazingly complex and profound wine that can age for years. Bouquet of baking spice, baked apple, sweet citrus, full-bodied wine with a slightly rich, creamy mouth-feel and acidity

SERVING TEMPERATURE

8/10°C

