



# TURCHINO 9,5%

Terre d'Abruzzo IGP Pecorino

## TYPE

Pecorino Terre d'Abruzzo  
Protected Geographical Indication

## GRAPE VARIETY

Pecorino

## PRODUCTION AREA

Abruzzo Region, Italy

## VINEYARD ALTITUDE

200–400 m a.s.l.

## TRAINING SYSTEM

Tendone

## HARVEST

Late August – early September  
(early harvest)

## WINEMAKING

Metodo Ulisse.  
Destemming and gentle pressing. Cold maceration and alcoholic fermentation in stainless steel at low temperature for 20–25 days.

## AGING

Stainless steel

## ALCOHOL CONTENT

9,5% vol.

## COLOR

Straw yellow with greenish reflections

## AROMATIC PROFILE

Delicate and pleasant aromas with light notes of white fruit such as peach, citrus fruits and exotic fruit.

## TASTE PROFILE

Fresh and light on the palate, with pleasant acidity and delicate minerality. Fruity and enjoyable finish.

## SERVING TEMPERATURE

8–10°C

## FOOD PAIRINGS

Excellent with appetizers, carpaccio, raw fish dishes, seafood-based recipes, seasonal salads, grilled vegetables and white meats. Perfect as an aperitif.

