

2020 CAVALLO DI BATTAGLIA COLLINE PESCARESI PECORINO

The Cavallo di Battaglia Pecorino wafts from the glass with beautiful aromas of yellow apple, ripe pear, dried chamomile, lime zest, green melon, citrus blossom and wet stones. There's a gorgeous textural roundness on the palate that's balanced by bright acidity. The savory finish leaves you wanting more.

91 POINTS – JEB DUNNUCK

Beautiful pear, citrus, and white flowers, as well as a touch of honeyed minerality, emerge from the 2020 Pecorino, a vibrant, refreshing, beautifully balanced white that's perfect for a hot summer day. 3/10/22.

Denomination	Colline Pescaresi IGT
Area	Colline Pescaresi, Abruzzo
Exposure	South / east
Elevation	250 meters
Soil composition	Calcareous marl rich in white morainic and alluvial material
Farming	Integrated
Year planted	2004
Grape variety	100% Pecorino
Fermentation	Stainless steel tank
Cellar aging	Stainless steel tank for 4 months on fine lees
Alcohol	13.5 %
Production	280 cases

