

# 2024 CAVALLO DI BATTAGLIA ABRUZZO PECORINO

## 91 POINTS – THE WINE PALATE

*The 2024 Abruzzo Pecorino was aged in stainless steel tank for 6 months on fine lees. It slowly emerges from the glass with soft-spoken scents of fresh pears, white pepper, and dill seed, plus a touch of sea spray. The medium-bodied palate coats the mouth with pure orchard fruit flavors and a racy backbone, supplemented by a silky texture, finishing long and peppery.*

*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.*

Denomination	<i>Abruzzo DOC</i>
Area	<i>Collecovino, Pescara, Abruzzo</i>
Exposure	<i>South / east</i>
Elevation	<i>250 meters</i>
Soil composition	<i>Calcareous marl rich in white morainic and alluvial material</i>
Farming	<i>Integrated</i>
Year planted	<i>2004</i>
Grape variety	<i>100% Pecorino</i>
Fermentation	<i>Stainless steel tank</i>
Cellar aging	<i>Stainless steel tank for 6 months on fine lees</i>
Alcohol	<i>13.5 %</i>
Production	<i>210 cases</i>

