

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>Collecorvino, 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>

